GOOD THINGS TO EAT

By THE DAUGHTERS OF
THE FIRST PRESBYTERIAN CHURCH
SALINA, KANSAS

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THE FIRST PRESBYTERIAN CHURCH
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PREFACE

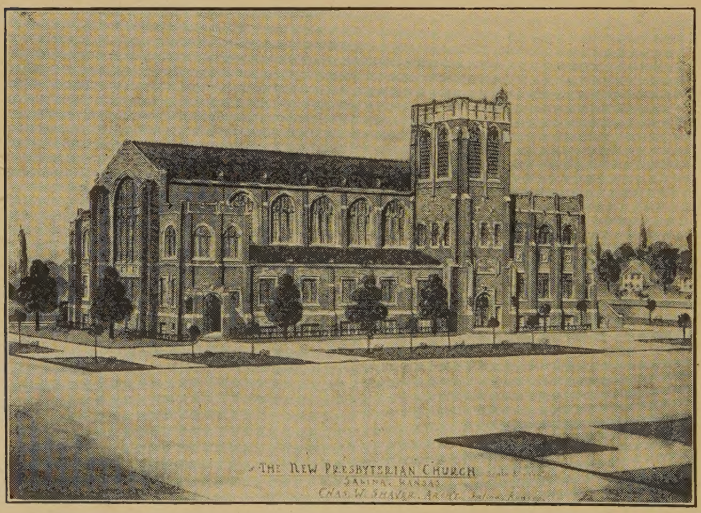
THIS BOOK IS DEDICATED TO THE
PRACTICAL HOUSEKEEPERS OF 1922, WHO TAKE PLEASURE IN
MASTERING THEIR WORK IN PREFERENCE TO ALLOWING
THEIR WORK TO MASTER THEM.

"We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?

—*Owen Meredith.*

The
New Presbyterian Church

Now under construction, on Mulberry
between Eighth and Ninth Streets,
SALINA, KANSAS



CHAS. W. SHAVER, Architect

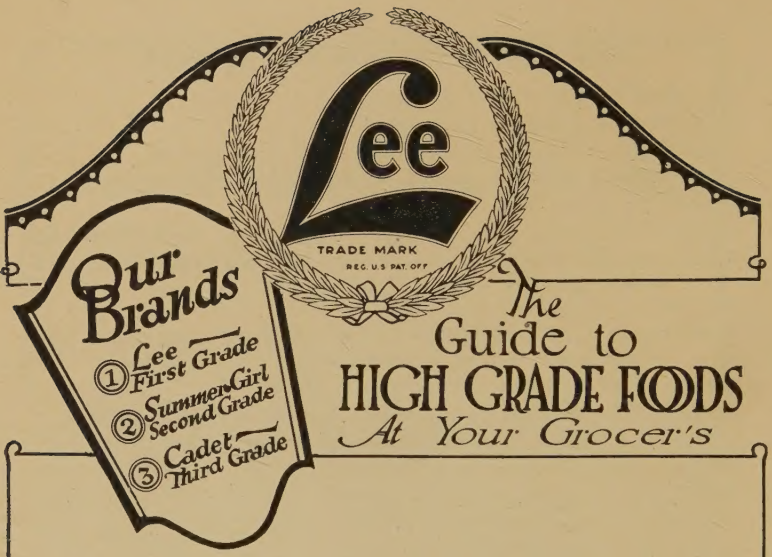
Phone 2664
Over Water Works Office
SALINA, KANSAS

TABLE OF QUANTITIES FOR SERVING

SALMON—1 can serves 8 plates.
TURKEY—1 pound to a plate.
CHICKEN—8 pounds pressed, serves 25 to 30 plates.
OYSTERS—1 quart in scallop, serves 15 to 20 plates.
PORK—½ pound loin for each plate.
HAM—1 ten-pound ham, hot, serves 20 plates. Cold serves 40.
MEAT LOAF—8 pounds veal or beef, with six crackers to each pound of meat, serves 50 plates.
ROAST—1 pound serves 4 plates.
TIMBALLS AND PATTIES—1 pint oysters or meat and 1 pint cream sauce, served in shells, serves 20 to 25 plates.
BOUILLION—1 quart serves 6 or 8 plates.
POTATOES—Mashed or scalloped; ½ peck serves 25 plates.
POTATO CHIPS—1 pound serves 20 plates.
PEAS—1 can serves 6 to 8 plates.
PICKLES—1 quart serves 25 plates.
OLIVES—1 quart serves 25 plates.
COFFEE—1 pound serves 50 cups.
COFFEE CREAM—1 quart serves 50 cups.
WHIPPED CREAM—20 to 25 tablespoons in 1 quart.
PUNCH OR LEMONADE—1 quart in punch glasses serves 10. 1 quart in 8-ounce glasses serves 5.
SHERBETS—1 gallon serves 20 to 25 plates.
ICE CREAM—1 quart brick ice cream serves 8 plates. 1 quart bulk ice cream serves 6 plates.
BUTTER—1 pound cut in squares serves 48 plates.
CRANBERRY JELLY—3 quarts serves 40 plates.

WEIGHTS AND MEASURES

1 pint liquid	1 lb
16 oz.	1 lb or 1 pint liquid
4 teaspoons	1 tablespoon liquid
4 tablespoons	1 wine glass
2 wine glass	1 gill
4 gills	1 pint
1 pint granulated sugar	1 lb
2½ cups powdered sugar	1 lb
1 pint brown sugar	13 oz.
4 cups flour	1 quart or 1 lb
2 heaped cups butter	1 lb
2 tablespoons flour	1 oz.
1 tablespoon butter	1 oz.
2 tablespoons liquid	1 oz.
Butter size of egg	2 oz. or ¼ cup
8 heaping tablespoons dry material	1 cup
16 tablespoons liquid	1 cup



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SOUPS

SOUP WITH MEAT STOCK

STOCK

2½ lbs. beef shank
3 qts. cold water
1 tablespoon salt
¼ teaspoon pepper
¼ cup each celery, carrots and onions, diced
½ cup tomatoes (stewed or raw)
1 teaspoon chopped parsley

Let simmer three or four hours. Strain and skim off fat.

MINNIE BONDI STIEFEL.

KLOESE OR CRACKER BALLS FOR SOUP

2 tablespoons drippings or goose fat
2 eggs
¼ cup cracker crumbs rolled fine
½ teaspoon salt
½ teaspoon chopped parsley

Add to fat the eggs well beaten, the seasoning and enough cracker crumbs to shape easily into balls the size of small marbles. Try one in boiling water, if it does not hold together, add more cracker crumbs. Drop in boiling soup fifteen minutes before serving.

MINNIE BONDI STIEFEL.

CREAM OF BARLEY AND RICE SOUP

½ cup pearl barley or rice
1 qt. soup stock
1 slice onion
1 teaspoon salt
½ teaspoon pepper
1 cup hot cream
2 egg yolks

Cook the barley or rice with onion in one quart boiling water forty-five minutes. Add soup stock and cook until tender. Strain, season and serve with thickening made of hot cream stirred into egg yolks. Add a handful of croutons.

MINNIE BONDI STIEFEL.

"EIER TROPF" OR EGG DROP

1 egg
⅛ teaspoon salt
3 tablespoons flour

Beat egg, add salt and flour, stir to smooth batter. Place colander over soup kettle and pour and strain this mixture into boiling soup five minutes before serving.

MRS. I. VEHON.

CROUTONS FOR SOUP

Butter stale bread, cut into cubes and brown in oven.

MRS. I. VEHON.

NOODLES

1 egg
3 tablespoons milk
Pinch of salt
1½ cups flour
2 teaspoons baking powder

Break egg in mixing bowl, add milk and the dry ingredients. Roll thin like pie-crust, after partly dry roll like jelly roll and slice thin. Drop loosely in meat broth and boil ten minutes.

MRS. GEO. GODFREY.

POT-PIE

Make a biscuit dough, roll thin and cut into small squares. Drop these into kettle over meat and potatoes that have been boiled tender. Cover tightly and steam for ten minutes.

MRS. RICKENBACHER.

DUMPLINGS

1 egg
1 cup milk
Pinch of salt

Add enough flour to mix stiff enough to drop from spoon. For each cup of flour used, use 1 teaspoon baking powder. Leave meat in kettle and drop the dumplings on top of broth. Cover closely and boil ten minutes.

MRS. GEORGE GODFREY.

SPINACH SOUP

1 qt. soup stock
½ cup spinach

Boil spinach and put through colander. Add to stock and simmer for twenty minutes.

MRS. G. O. P. SEITZ.

VEGETABLE SOUP

1 medium sized soup bone
½ cup each, turnips, carrots, and celery, diced
1 bay leaf, salt and pepper
1 cup each, cabbage, tomatoes and potatoes, diced
1 onion, diced

Boil soup bone one hour in enough water to cover, add vegetables and boil until tender.

MRS. FRANK BARBEE.

ENGLISH PEA SOUP

1 marrow bone
1 pint split peas
3 quarts water
Salt and pepper to taste

Put bone, water and peas in soup pot and simmer slowly for 3 hours. Strain through fine sieve, mash peas and press through sieve and return to soup. Stir well together. Cover the bottom of tureen with cube shaped pieces of buttered toast and pour soup over them and serve hot.

MRS. CHAS. W. JENNEY.

SOUTHERN CHICKEN SOUP

1 chicken
1 cup rice (cooked)
½ teaspoon minced parsley
Salt and pepper to taste

Cut chicken into bits, including the bone, reserving the breast. Put into kettle, putting breast on top, cover with water and cook until tender. Remove breast when tender. Skim often at first, strain and add rice, minced chicken breast, parsley, salt and pepper.

MRS. FRED FITZPATRICK.

MULLIGATAWNY SOUP

1 chicken
½ lb. veal
¼ cup each, onion, carrot and celery
1 cup ea. potatoes (diced) peas and tomatoes
1 chopped red pepper
2 cloves
1 teaspoon curry powder
1 blade mace
1 sprig parsley
1 tablespoon flour
Salt and pepper to taste

Stew chicken and veal until chicken falls from bones. Boil vegetables together and when tender combine with chicken and veal. Add salt, pepper and spices and thicken with the flour mixed with milk.

MRS. FRED FITZPATRICK.

SOUP WITHOUT STOCK

CREAM OF TOMATO SOUP

2 tablespoons butter
2 tablespoons flour
1 pint milk
1 cup strained tomatoes
¼ teaspoon soda
Salt and pepper to taste

Make white sauce of butter, flour and milk. After tomatoes are cooked and strained add soda, then add to the white sauce. Do not boil after combining or it will curdle. This serves four.

MRS. JOHN K. HARVEY.

CELERY SOUP

1 bunch celery
1 tablespoon butter
3 teaspoons flour
1½ cups milk
Salt and pepper to taste
Pinch of cayenne

Boil celery in plenty of water until tender and strain. Add to white sauce made of the butter, flour and milk. Add seasoning.

MRS. JOHN FREDERICK.

GREEN PEA AND TOMATO SOUP

1 can of peas
2½ cups tomatoes
3 cups hot water
3 tablespoons butter
1 tablespoon flour
2 slices onion
Pinch of soda
Salt and pepper to taste

Cayenne may be added if liked.

MRS. RALPH ANDERSON.

CORN CHOWDER

1 can of corn
1 qt. potatoes (boiled and cubed)
1 tablespoon minced bacon or fat pork
1 sliced onion
1 qt. milk
3 tablespoons butter
Salt and pepper

Fry onion and bacon a light brown, strain the fat into a stew kettle, add corn, milk, butter and seasoning and pour over split crackers.

MRS. P. M. RICHARDSON.

POTATO SOUP

3 potatoes, cut small
1 qt. boiling water
½ teaspoon salt
3 tablespoons butter
1 tablespoon flour
2 teaspoons each, onion, celery, parsley, chopped

Heat two tablespoons butter, add onion and celery and let simmer ten minutes; add potatoes, cover and cook ten minutes; add water and boil one hour, adding more water as it evaporates. Bind the remaining butter with the flour, then combine with the mixture and serve with croutons.

MINNIE BONDI STIEFEL.

MOCK BISQUE

1 qt. tomatoes
2 tablespoons cracker crumbs
½ teaspoon salt
3 pints milk
1 tablespoon butter
Speck of pepper
¼ teaspoon soda

Heat tomatoes and milk in separate dishes. Add to tomatoes, salt, pepper, butter and cracker crumbs. When tomatoes are thoroughly cooked, add soda and then the milk and remove at once from the stove.

MRS. I. VEHON.

TOMATO SOUP

1 qt. tomatoes
1 qt. milk
1 pt. hot water
¼ teaspoon soda

Cook tomatoes and strain, let come to a boil, add soda then milk and water. Heat well, but do not allow to boil. Take from stove and add butter, salt and pepper to taste.

MRS. R. GENTRY.

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SALINA, KANSAS

MEATS, POULTRY AND FISH

VEGETABLES TO SERVE WITH DIFFERENT MEATS

ROAST BEEF. Potatoes, squash, macaroni, turnips, onions, cauliflower. Relish: Grated horseradish.

ROAST PORK. Potatoes, onions, squash, sweet potatoes, tomatoes, boiled rice. Apple sauce.

ROAST VEAL. Mashed potatoes, spinach, parsnips, asparagus, sweet potatoes. Horseradish, tomato or mushroom sauce.

ROAST MUTTON. Mashed potatoes, turnips, boiled onions, currant jelly.

ROAST LAMB. Potatoes, green peas, turnips, string beans, corn, squash. Mint Sauce.

ROAST CHICKEN OR TURKEY. Potatoes, squash, onions, sweet potatoes, celery, baked macaroni, cranberry or apple sauce.

ROAST LEG OF LAMB

With a sharp knife remove all outer skin and most of the fat so there will be no strong taste. Place in a pan, season with salt, pepper and butter, dredge with flour. Add two or three cups of water. Roast three hours. If cooked in an open pan baste frequently. MRS. J. A. KIMBALL.

SPICED LAMB

Boil lamb, weighing about five pounds, for two hours. While boiling add a tablespoon of whole cloves and a stick of cinnamon. Slice cold and serve with sweet pickled peaches. MRS. LEON PADGETT.

SWISS STEAK

Use round steak one inch thick. Pound in as much flour as possible with chopping knife or meat pounder. Brown steak on both sides in butter. Season to taste. Almost cover with boiling water; cover closely and bake an hour in a moderate oven. MISS KATHERINE ADDISON.

BEEF LOAF

2½ lbs. chopped beef
¾ lbs. chopped pork
1 cup powdered crackers
2 eggs, well beaten
1 cup milk
Salt, pepper

Mix ingredients well; make into a roll and bake about two hours, basting frequently. Add a little onion if you like.

MRS. M. C. STEVENSON.

VEAL BIRDS

Cut a good round of veal half an inch thick. Cut in pieces 2½ by 4 inches. Lay a small lump of butter on each, salt, pepper, roll and fasten with tooth picks. Roll in flour. Place in casserole and add 1½ cups of hot water, a little butter and bake in a slow oven two or three hours. Add more water if needed.

MRS. METZ WRIGHT.

VEAL LOAF

4 lbs. lean veal
1 can pimentos
½ package gelatin (dissolved in water)
4 hard boiled eggs
½ cup liquor
Salt, pepper

Boil meat until tender and shred. Add liquor, pimentoes (shredded), seasoning, and gelatin. Slice eggs and place in bottom of pan. Pour in mixture and let remain over night.

MRS. J. H. WALKER.

PRESSED VEAL

2 lbs. veal (shoulder)
1 lb. fresh pork
1 can pimentos
1 tablespoon Knox's gelatin
Salt, pepper

Boil veal and pork until tender. Season, cool and grind. Line mold with layer of meat and layer of chopped pimentos alternately. Boil liquor down to one pint and add to it the Knox gelatin. Pour over the mold and press. Serve cold.

MRS. HAROLD HOOVER.

PRESSED VEAL

3 lbs. veal (from leg)
2 or 3 bay leaves
Onion, chopped
7 or 8 grains whole allspice
7 or 8 whole cloves
½ cup vinegar
2 tablespoons lemon juice
Salt, pepper

Boil veal three hours. Add spices last hour of cooking. When cold chop. Cook liquor down to two cups, strain to remove spices. To this add lemon juice and vinegar. Pour over meat and press. MRS. WIGHT.

BROWN STEW

One cut of round steak, cut into individual pieces. Brown each piece, place in a baking dish and season with salt and pepper. Into the skillet put three cups of boiling water, one tablespoon of butter and thicken for gravy. Place as many onions as you need for serving, on the steak and pour over the gravy. Bake in a moderate oven for two hours. MRS. WM. REIMOLD.

SOUTHERN HAM

Use a cut of ham at least two inches thick. Parboil in cold water, the second time draining off water and rubbing with brown sugar, a little mustard and sticking in whole cloves. Bake in equal parts of milk and water in a slow oven. MRS. S. T. BLADES.

PIGS IN BLANKETS

Fry as much link sausage as wished for number of persons to be served. Make a soft biscuit dough, roll out (not too thin), cut in squares of four or five inches. Wrap each link, or as much sausage as wished, in each square, pinch ends together. Bake in a quick oven. Make a creamy white sauce, using the sausage fryings as the foundation and pour over "pigs" and serve hot. MRS. S. L. CLARK.

LEAVE-OVERS

2 cups cold mashed potatoes
1 egg yolk
¼ cup milk or cream
Creamed meat

Beat egg and scald milk, then pour over egg, beating constantly. Add potato and beat well. Place large spoonfuls in baking pan and make a hollow in center of each. Fill with creamed meat and brown slightly in the oven.

MRS. S. T. BLADES.

STEWED CHICKEN

Make nice light biscuits, break in half and lay on the bottom of a large platter with the crusts down. Have the chicken stewed until tender with a good supply of rich gravy. Pour chicken and gravy over the biscuit and serve hot.

MRS. S. L. CLARKE.

FRICASSEE CHICKEN

Prepare chicken as for frying. Mix seasoning and flour, roll the chicken in this and fry a deep brown, using part lard and part butter. When chicken is brown place in pan and cover with boiling water. Cover pan tightly, put in a medium hot oven and cook until tender, adding water as may be needed. Flour used thickens the water and makes the gravy.

MRS. S. L. CLARK.

PRESSED CHICKEN

Prepare one or more young hens to cook. Place them in a kettle with enough cold water to cover and cook until chicken is tender enough to fall from bones. Take out and when cold put meat through the coarser part of the meat chopper. Season with pepper, a little celery salt. Boil liquor down to a pint and mix with the chicken. Place in mold and chill.

MRS. E. T. JONES.

CHICKEN PIE

Cook chicken until it falls from the bone and place in the baking dish. Pour over it a sauce made of the following:

3 tablespoons melted butter
3 tablespoons flour
5 cups broth
1 cup milk

Over this spread a batter made of the following:

2 cups flour
2 teaspoons baking powder
2 tablespoons shortening
1 egg
1 cup milk
Pinch of salt

Bake a golden brown.

MRS. A. L. WILSON.

CHICKEN ROLL

1 tablespoon butter
1 tablespoon flour
½ pint chicken gravy or broth
1 cup minced chicken

Melt butter, add flour. Stir in broth and add chicken. Serve in cream puff shells, patty shells or timbals.

MRS. P. M. RICHARDSON.

SALMON OYSTERS

1 can salmon
3 tablespoons milk
2 eggs
3 crackers (crushed)
Salt
Cayenne pepper

Mince salmon: add other ingredients and mix well. Form into oblong shapes a little larger than oysters. Roll in cracker crumbs. Fry a delicate brown. This makes about 14 oysters. Garnish with sliced lemon.

MISS MARY G. MCCONNELL.

SALMON LOAF

1 can salmon
1 cup cracker crumbs
1 egg
2 tablespoons melted butter
3 tablespoons sweet milk
Salt, pepper

Mix ingredients, shape together in a loaf and bake in a pan 30 minutes with 2 tablespoons of butter and one cup of water, or put in baking powder cans and steam one hour.

MRS. P. M. RICHARDSON.

TUNA, LUNCHEON DISH

1 can Tuna fish
1 egg
8 crackers
Milk
Seasoning
½ cup rice, uncooked
2 cups tomatoes

Beat egg and roll crackers—flake fish and combine with seasoning and milk enough to moisten. Place in mound in center of baking dish, surround with rice and cover with tomatoes. Bake 40 or 50 minutes.

MRS. RAY GEBHARDT.

BAKED FISH

Wash well and dry the fish. Salt and pepper inside and out. Stuff with a dressing as you would for chicken. Sew or tie up carefully. Dredge with flour and place in baking pan, putting lumps of butter on top of fish. Pour over it one cup of boiling water and bake in moderate oven basting often. About one hour for a three pound fish. Serve with hollendaise sauce. MISS ELLA LANGE.

HOLLENDAISE SAUCE

½ cup butter
1 tablespoon lemon juice
2 egg yolks
¼ teaspoon salt

Mix yolks of eggs, lemon juice and one-third butter together. Cook over hot water until butter is melted. Then add the second third and when it begins to thicken add the rest of butter. MISS SUTTON.

SALMON LOAF

1 can salmon
1 cup thick white sauce
½ cup bread crumbs
1 egg (beaten)
Seasoning

Mix all together, press in bread tin and bake in hot water. Turn out and pour over it a second cup of white sauce with a tablespoon of capers added to it.

MRS. GERTRUDE HULL PATTERSON, Los Angeles, Calif.

BAKED QUAIL

Dress in same manner as for baked chicken. Rub the inside well with salt. Make a dressing of bread crumbs, oysters, pepper, salt and butter. Fill quail with dressing and dredge with flour. Lay in bake pan and baste with hot water and butter while baking. MRS. S. L. FELT.

BAVARIAN STEAK

Take a piece of round steak about 1½ inches thick, flour on both sides, season, place in roasting pan. Slice onion over top, juice of 1 lemon and catsup. Roast slowly until done, about 1½ hours. MRS. J. B. MARKLEY.

CHILI

1½ lbs. pink or chili beans
1½ lbs. hamburger meat
2 chopped onions
Small bottle of catsup
1 tablespoon chili powder
Salt, pepper to taste

Cook beans until about ⅔ done. Cover meat and other ingredients with water until meat is well separated, then boil until meat seems done—stirring well. Add to beans and cook until beans are thoroughly done. Cook slowly. This makes about a gallon.

MRS. W. W. CARNAGEY, JR.

BAKED HAM WITH POTATOES

2-inch slice of ham
Irish potatoes
Milk to cover

Get a two inch slice of smoked ham, place in baking pan, peel and slice Irish potatoes and pile on top of ham. Add small amount of salt and pepper to potatoes, then cover with milk and bake. Uncover during last part of cooking so potatoes may brown on top.

MRS. RUTH WILSON SEITZ.

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SALINA, KANSAS

Eggs and Cheese

SCALLOPED EGGS

1½ cup white sauce
6 cold, hard cooked eggs
1 cup buttered crumbs
¼ teaspoon salt

Put alternate layers of sliced eggs and white sauce into a buttered baking dish. Sprinkle with salt, cover with buttered crumbs and bake until sauce bubbles.

Mrs. L. M. Cloud.

DEVILED EGGS—No. 1

4 cold hard boiled eggs
4 tablespoons salad dressing
¼ teaspoon salt

Remove shell, cut lengthwise or crosswise through eggs, and remove yolks. Mix yolks, salad dressing and salt to a smooth paste. Fill egg whites with mixture.

DEVILED EGGS—No. 2

Hard boiled eggs cut crosswise, the yolks removed and mashed fine. Add to yolks, mustard, vinegar, salt and pepper to taste. Mix all thoroughly and fill the egg whites with the mixture.

Mrs. C. D. Lechner.

EGGS A' LA GOLDENROD

½ cup of rice
4 hard cooked eggs
2 tablespoons butter
2 tablespoons flour
1 cup milk
1 teaspoon salt
Dash of pepper
Dash of paprika

Boil rice 25 minutes, drain, blanch and spread on a platter, sprinkle with salt. Make a sauce of your butter, flour and milk. Chop whites of eggs very fine, add to sauce, pour sauce over the rice, garnish with grated egg yolks, parsley and paprika.

Mrs. V. H. Nordlund.

CREAMED EGGS

Eggs that have been boiled hard may be cut in two the long way of the egg. Place them on a platter and pour over them a white cream sauce.

MRS. C. D. LECHNER.

EGG CROQUETTES

8 hard boiled eggs
1 small can mushrooms
1 beaten yolk of eggs
2 tablespoons butter
4½ tablespoons flour
1 teaspoon onion juice or small onion ground

Make a cream sauce of butter, flour, onion and enough milk for real thick cream sauce, salt and pepper.

Take eggs through grinder, yolks and whites separately. Cut mushrooms fine and drain. When cream sauce is cool add eggs, mushrooms and the beaten yolk of egg. Be sure cream sauce is real thick even if you have to add some cracker crumbs.

Form in cylinders, dip in egg and cracker crumbs and fry in deep fat as other croquettes.

MRS. JOHN KISTLER.

PLAIN EGG OMELET

6 eggs
¾ cup milk
1 tablespoon butter
1 tablespoon flour
⅔ teaspoon salt

Beat well together, turn into well buttered and hot frying pan, and when the eggs begin to cook roll it over and over and turn out on a hot plate.

MRS. R. C. ANTHONY.

EGGS IN GREEN PEPPERS

Cut off stems of peppers, scoop out seeds, and par-boil until tender. Break an egg into each one, set them in a baking pan with ½ cup of boiling water poured around, bake fifteen minutes, or until firm, place on a piece of buttered toast.

MINA LATHROP.

OMELET

1 egg
½ teaspoon butter
1 tablespoon milk
½ teaspoon salt
Dash of pepper

Separate egg, beat thoroughly, yolk creamy, white stiff. Add milk, salt and pepper to yolk, then fold in white. Melt butter in omelet pan, pour in mixture. When firm on the bottom, place in oven and finish.

MRS. POWELL.

OMELET WITH HAM

Make the above omelet, then before the egg begins to set, sprinkle over the top ½ cupful minced ham. Let cook for a minute or two longer, then set in hot oven as directed and serve hot.

MRS. ROY HEATH.

PUFF OMELET

6 eggs
¼ teaspoon salt
1 teaspoon flour
18 tablespoons milk

The unit of any puff omelet is one egg and three tablespoons of milk, so any sized omelet can be easily made but the success depends on closely following instructions of recipe which is one obtained from a Frenchman.

(Separate the yolks and whites of six eggs, beat the yolks and then add ¼ teaspoon of salt and one rounded teaspoonful of flour, beating it in thoroughly before adding 18 tablespoons of milk and again beating thoroughly. The last thing add the well-beaten whites and pour into a hot buttered skillet and let it stand on top of stove until it begins to set and then place in oven and bake 20 min., when done slip onto a platter deftly folding it.)

NELLE D. LEE.

SCRAMBLED EGGS

Melt butter in frying pan. Add one tablespoon of milk for each egg to be used, heat to boiling point, break eggs into hot milk and stir up. Season to taste.

MRS. W. A. TALBOTT.

EGG SOUFFLE

1 cup milk
3 tablespoons flour
½ teaspoon salt
3 tablespoons flour
1 cup sliced hard boiled eggs
3 eggs (raw)

Make white sauce of the milk, flour, salt and butter. To one cup white sauce add yolks of three eggs, mix with cup of cooked eggs, fold in whites and bake in buttered baking dish set in pan of hot water.

MRS. V. H. NORDLUND.

BAKED EGGS

Melt ½ cup of butter in baking dish, heat and break in eggs, salt and pepper, bake in quick oven until eggs are jellied.

Eggs may be baked in small tomatoes. Cut a slice from stem end of tomato, scoop out the pulp, slip in an egg, sprinkle with salt and pepper, cover with buttered crumbs, and bake.

A. D.

EGGS POACHED IN MILK

Instead of using water to poach eggs. Drop them in boiling milk. When eggs are set, lift out, and place on toast. Thicken the milk with a little flour, add salt, pepper and a dash of celery salt, pour over and around the toast.

RENA THOMPSON.

LUNCHEON EGGS

4 hard boiled eggs
2 tablespoons butter
2 tablespoons flour
Toast
1 cup milk
1 teaspoon salt
Dash of pepper

Make a sauce of butter, flour and milk, chop white of eggs very fine and add to sauce. Pour over slices of toast and sprinkle with the egg yolks chopped fine.

NADINE RICHARDSON.

CHEESE BALLS

1½ cups grated cheese	Whites of 3 eggs well beaten
1 tablespoon flour	Cracker crumbs
Pinch of salt and pepper	

Mix and roll in cracker crumbs and fry in deep fat.

MRS. C. C. REED.

BAKED CHEESE

1 cup stale bread, diced	2 eggs
3 tablespoons butter	1 cup rich milk
½ lb. cheese	Salt, pepper and soda

Fry bread in butter until crisp and set aside to cool. Cut cheese in small pieces, season with salt and pepper. Beat eggs to a foam, add to milk in which has been dissolved a pinch of soda. Put cheese in buttered pan, then bread, cover with milk mixture and bake until firm.

MRS. HINKLE.

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For best results in cooking AMERICAN BEAUTY Spaghetti, no matter what recipe you use, follow these simple directions first: Heat 3 quarts of salted water (2 tablespoonfuls of salt) until it boils vigorously. Then put in one package of AMERICAN BEAUTY Spaghetti, for five persons. Stir occasionally to prevent sticking. Boil about 15 minutes until tender. Drain and set Spaghetti aside for use in your favorite recipe.

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VEGETABLES

GREEN PEPPERS AND CORN

One can of corn, one green pepper chopped fine, cook until done, drain and dress with butter.

MRS. A. T. DAGGETT.

STUFFED GREEN PEPPERS

Grind cooked beef with a little onion and dry bread, season with salt, pepper and butter. After soaking peppers in cold water one hour fill with bread and meat mixture, place in baking dish with bits of butter and pour over Campbells tomato soup and bake one hour.

MRS. N. F. SCHWARTZ.

BAKED BEANS

1 quart navy beans
1 teaspoon salt
½ lb. salt pork
½ teaspoon mustard
2 tablespoons of molasses

Soak beans over night. In morning, put on back of stove and cover with boiling water. Parboil one-half hour, drain and rinse in cold water. Slash pork across top, place in bean pot and add beans. Dissolve mustard, salt and molasses in hot water and pour over beans, and fill pot with water. Bake in moderate oven six hours, keeping plenty of water on as it cooks away, until nearly done. Then let it cook down.

MRS. W. G. NOLAND.

BAKED SQUASH

Cut in pieces two inches square, remove seeds and stringy portions, place in dripping pan, sprinkle with salt and pepper and allow for each square, ½ teaspoon of molasses and ½ teaspoon of melted butter. Bake fifty minutes in moderate oven, keeping covered the first half hour. Serve in shell.

M. K., Milwaukee, Wis.

ASPARAGUS RAGOUT

Cut asparagus into one-half inch lengths, melt butter in spider, put in this asparagus and cover, shaking the pan frequently for ten minutes. Now add a tablespoon of flour, blending it well through the mass, then add one cupful of stock, a level teaspoon of salt and a little pepper. Cook until asparagus is tender, serve on buttered toast.

MRS. DEIGHAM.

BUTTERED BEETS

Wash beets, cook in boiling water until tender; put in water and slip off skins with hands, chop beets and add seasoning, about one tablespoon of melted butter to every cup of chopped beets, and reheat. A little lemon juice or vinegar may be added if desired.

M. K., Milwaukee, Wis.

ONIONS STUFFED WITH HAM

8 onions
1 cup chopped cooked ham
1 cup bread crumbs
Salt
Pepper
Paprika

Peel onions, cook in boiling water until nearly tender, cut out centers and chop. Add to other ingredients and use to fill onion cases. Set cases in baking dish, surround with milk or broth and cook thirty minutes. Serve with or without cream sauce.

RUTH WILSON SEITZ.

CREAMED SMALL ONIONS

4 cups small white onions
1 cup milk
2 tablespoons butter
2 tablespoons flour
2 teaspoons salt
Pepper to taste

Cook onions in water forty minutes; drain and cover with milk, add salt and pepper and bring to a boil; add butter and flour which have been rubbed together till smooth and boil three minutes. Have butter soft before adding flour.

MRS. KARL DAVIS.

CORN ROAST

1 cup cooked or canned corn
¼ cup cream
¾ cup milk
1½ cup toasted bread crumbs
1 tablespoon grated onion
2 eggs
1 level teaspoon salt

Beat eggs slightly, add milk, cream, corn, salt, onions and bread crumbs. Let stand fifteen or twenty minutes. Turn into buttered pan, bake in moderate oven thirty or forty minutes. Serve with a cream sauce. A good meat substitute.

MRS. FRED ABEL.

CORN OYSTERS

1 pt. raw grated corn
½ cup milk
2 eggs
1 cup flour
1 teaspoon baking powder
Salt and pepper

Drop into hot fat, by small teaspoons and fry slowly.

MRS. FRED ABEL.

BAKED CORN

2 cups corn, canned or cut from cob
2 cups sweet milk
3 eggs beaten whole
½ teaspoon salt
¼ teaspoon pepper
2 tablespoons butter

Bake about twenty minutes in a moderate oven.

MRS. H. T. HARVEY.

CORN SOUFFLE

1 can corn
2 eggs (yolks and whites beaten separately)
2 tablespoons melted butter
⅔ cup milk
4 tablespoons grated cheese
Salt
Pepper

Put in buttered baking dish, bake twenty or thirty minutes in a moderate oven.

MRS. ROSA GENTRY.

AU GRATIN POTATOES WITH EGGS

4 hard boiled eggs
½ cup grated cheese
1½ cups white sauce
3 medium sized potatoes boiled

Rice potatoes and eggs, mix with white sauce. Put layer of mixture in baking dish, sprinkle half of cheese over, then rest of mixture and rest of cheese. Bake thirty minutes in moderate oven.

RUTH WILSON SEITZ.

POTATO BALLS

2 cups of mashed potatoes
½ teaspoon salt
¼ teaspoon celery salt
Dash of cayenne
1 tablespoon butter
1 egg
1 tablespoon minced parsley

Beat butter and seasoning into potatoes, allow it to cool a little then add egg and parsley. Beat until well blended, roll into small balls, dip in flour, fry in hot fat and drain on brown paper.

MRS. P. M. RICHARDSON.

AU GRATIN CABBAGE

3 cups of chopped cooked cabbage
1 cup white sauce
½ cup of grated cheese
Cracker crumbs
Salt and pepper

Mix cabbage with sauce, place layer of mixture in baking dish, sprinkle half of cheese over it, then rest of cabbage with cheese on top. Add buttered cracker crumbs last. Bake in moderate oven thirty minutes.

RUTH WILSON SEITZ.

CREAM CUCUMBERS

Cut cucumbers lengthwise in four strips and crosswise once and cook very short time in salt water. Make a cream sauce and put with cucumbers just before taking off stove.

MRS. JOHN HEMINGWAY.

FRIED CUCUMBERS

Select fresh large sized cucumbers, peel and slice lengthwise into medium thick slices, dip each slice in beaten egg and then in fine cracker crumbs and fry in butter until tender. Salt to taste.

NELLIE D. LEE.

JAMBOLI

Mince two slices of bacon and half of an onion, fry until brown, then add four tomatoes, one cup of rice, one teaspoonful salt, and a pod of red pepper. Put in a pint of water and keep adding water as needed until rice is done, then boil dry and serve. Be careful to stir as it is easily burnt.

RUTH WILSON SEITZ.

SPICED CARROTS

Several carrots sliced, boil until tender, drain, save one pint of liquid or add one pint of soup stock, if stock is not rich add butter size of a nut. Make a dressing of the liquid using vinegar to thin the flour, one and one-half tablespoons of sugar, dash of cinnamon, one tablespoon of chopped English walnuts, salt and pepper to taste, serve hot. This dish is especially good with meat course.

MRS. LEON PADGETT.

TOMATO SOUFFLE

1 pint of tomatoes
1 small bay leaf
1 slice of onion
Pinch of salt
2 level tablespoons butter
2 level tablespoons flour
3 eggs

Cook the tomatoes, salt, onion and bay leaf together for 20 minutes. Strain, have two tablespoons butter melted and mixed with the flour. Pour hot strained tomatoes into this, stir till smooth. Remove from fire. Pour this over the well beaten yolks, set aside to cool. When cool add the stiffly beaten egg whites. Stir well into the mixture. Put in buttered pan and bake in moderate oven for about 30 minutes.

MRS. FRED ABEL.

STUFFED BAKED TOMATOES

Scoop out small center from nice large tomatoes, lay in cavity nice strip of smoked ham covered with brown sugar, season with pepper and salt, place in baking dish with liberal pieces of butter, bake until quite tender, remove tomatoes, brown flour in pan, add water and pour this mixture over tomatoes and serve.

MRS. JAS. A. SKELLEY.

BECHAMEL SAUCE FOR VEGETABLES

1 pint of milk
4 level tablespoons butter
4 level tablespoons flour
2 level tablespoons chopped onion
⅔ cup of chopped celery
1½ level teaspoons salt

Add celery and onion to the milk and heat in double boiler. Rub the flour and butter together and add hot milk slowly. Return to double boiler and cook fifteen or twenty minutes. Add salt just before serving. This is very nice mixed with freshly cooked spinach that has been thoroughly drained.

MRS. FRED ABEL.

PEPPERS STUFFED WITH TUNA FISH

2 small cans Tuna fish
1 medium can tomatoes
1 cup rice
1½ dozen peppers

Parboil peppers 15 minutes. Boil rice until tender, then mix with tomato and fish. Stuff peppers and bake 20 minutes or until brown.

MRS. E. A. HILLER.

SPAGHETTI

1 package spaghetti
1 large onion
1 quart tomato pulp
1 tablespoon flour
1 package Blue Hill cheese or
1 cup grated cheese
1 teaspoon mustard
½ teaspoon salt

Cook spaghetti in salt water. Wash in cold water and drain. Fry onion in some butter until light brown. Add tomatoes, cheese, flour and seasoning, pour over spaghetti and cook until done. Brown in oven.

MRS. W. E. MOWERY.

STUFFED CABBAGE HEAD

1 large head cabbage
1 pound ground beef
1 pound ground pork
Salt
Pepper
2 eggs (beaten)
½ cup milk
1 cup bread crumbs
3 cups white sauce
1 beaten egg

Remove outer leaves from cabbage and pour hot water over and let stand ten minutes, drain, grind inner solid part and mix with meat and bread crumbs. Add two beaten eggs and one-half cup milk. Season to taste. Build up a cabbage head with a layer of mixture spread on leaves and make round, like original head. Tie in cloth and steam or boil five hours. Unmold on platter and serve with white sauce to which a beaten egg has been added. Pass remaining sauce in sauce boat.

MRS. RUTH WILSON SEITZ.

SPANISH RICE

1 cup washed rice
½ gal. boiling water
2 tablespoons chopped onions
Salt and pepper
2 cups tomatoes
1 green pepper (minced)
6 strips bacon

Boil rice in water until tender, drain and wash. Mince bacon and fry with onion until light brown. Add tomatoes and green pepper and then rice. Put in cooker or simmer on back of stove for ½ hour. May be baked in baking dish if preferred.

MRS. J. H. WINTERBOTHAM.

POTATO SOUFFLE

1 pt. hot mashed potatoes
1 tablespoon of butter
1 tablespoon salt
4 beaten egg yolks
2 tablespoons of minced parsley
⅔ cup hot milk
1 teaspoon of pepper
4 egg whites beaten stiff

Mix potato, butter, salt, pepper, and parsley, add milk, then egg yolks, then fold in the beaten whites, quickly; turn into buttered pan and bake fifteen or twenty minutes in moderate oven.

MRS. J. H. WINTERBOTHAM.

POTATO PUFFERS

1 pt. cold mashed potatoes
1 egg
Pinch of salt
½ cup of flour
½ teaspoon baking powder

Mix into soft dough, roll in small fingers and fry in plenty of hot lard same as doughnuts.

MRS. L. A. WILL.

SWEET POTATO PEARS

Cook sweet potatoes in salt water until tender, then mash and mould in pear shape with hands, put a clove in each end drop a very little sugar and butter on top. Bake a light brown.

MRS. JOHN HEMINGWAY.

SWEET POTATO SOUFFLE

Boil sweet potatoes in the skins. Peel and mash, using milk and butter enough to cream, then add one-half cup of nuts. Put in baking dish, cover over top with marshmallows. Bake in oven until a light brown and serve hot.

MRS. GORDON WALKER.

SWISS POTATOES

Pare potatoes and rub over outside with lard. Bake in oven 1 hour. Cut off one end and scoop out inside. Dress with salt and butter. Put through rice or fruit press and add grated cheese. Replace in Shells. Do not pack in. Place potatoes in oven again to heat.

MRS. S. B. MOORE, Junction City, Kans.

SCALLOPED CORN

1 can corn
2 eggs
2 tablespoons flour
1 teaspoon baking powder
2 tablespoons cream
Butter, size of an egg
2 crackers rolled fine
Salt and pepper

Mix all together and bake in slow oven.

MRS. LILLIAN B. STEVENSON.

BAKED CORN WITH GREEN PEPPERS

6 ears of corn or 1 can
1 green pepper
2 eggs
1½ cups sweet milk
3 tablespoons grated cheese

Cut corn from cob, put in buttered baking dish, alternating with the minced green pepper. Beat eggs light, add milk and pour over corn. Cover top with grated cheese and a few dots of butter. Salt and pepper to taste. Bake 1 hour.

MRS. P. M. RICHARDSON.

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SALADS AND SALAD DRESSINGS

PIMENTO SALAD

1 can pimentoes
10c worth cream cheese
3 boiled eggs
Celery and olives

Mix together with mayonnaise, and serve on lettuce.

MRS. ADA MORAIS.

NEUFCHATEL SALAD

4 tablespoons chopped celery
2 tablespoons chopped nuts
2 Neufchatel cheeses
Salt and pepper to taste

Mix in bowl and moisten with salad dressing. Serve on lettuce leaves.

MRS. O. D. WALKER.

THOUSAND ISLAND DRESSING

12 olives, chopped fine
½ green pepper
1 bunch chives, or same amount onion
½ pimento
½ medium size cooked beet
1 hard boiled egg, pressed through ricer
¼ cup vinegar
Salt and cayenne pepper
1 tablespoon mayonnaise
½ pt. whipped cream

EMERY, BIRD, THAYER, Kansas City, Mo.

PICKLE SALAD

1 envelope gelatine
1 cup sugar
½ cup vinegar
Whole cloves
2 cups boiling water
1 cup sweet pickles
½ cup chopped English walnuts
Celery, if desired

Boil sugar, vinegar and cloves until string is formed. Soak gelatine in one cup cold water. Strain sugar and vinegar mixture and add to gelatine, together with the boiling water. Add the rest when the gelatine cools.

MRS. L. C. ANGEVINE.

TOMATO JELLY

1½ cups canned tomatoes
1 teaspoon Knox gelatine
½ cup cold water
Chopped onion, pepper, or celery

Bring tomatoes to boiling point, dissolve in this gelatine softened in one-half cup cold water. Continue to boil ten minutes. Season well with chopped onion, pepper or celery. Strain, turn into moulds and chill. Add nuts if desired.

MRS. O. D. WALKER.

BANANA SALAD

2 oranges
2 lemons
1 cup sugar
3 egg yolks
3 rounded tablespoons flour
1 cup hot water
1 heaping tablespoon butter
3 bananas

Cut bananas lengthwise, place half on lettuce leaf, and serve with the following dressing: Grate the rind of one lemon and one orange; add to this flour and sugar. Beat eggs and mix with the hot water and fruit juices. Mix all together, add butter and cook until mixture thickens. Combine with twice as much whipped cream, sprinkle nuts on top and serve.

MRS. I. A. PRIBBLE.

TOMATO ASPIC SALAD

1 cup stock, beef, veal or chicken
2 cups canned tomatoes
1 slice onion
1 stalk celery
A piece of bay leaf
2 cloves
A piece of red pepper pod

Boil above fifteen minutes

1 tablespoon vinegar
1 tablespoon sugar
½ teaspoon salt
½ box gelatine, softened in cup of water

Add this to above and stir until gelatine is dissolved, then strain. Nuts, celery and whites of hard-boiled eggs cut in cubes are added when the Aspic is cool. Mould as desired. Serve on lettuce leaf with mayonnaise.

MRS. LILLIAN M. STEVENSON.

CHICKEN SALAD

Celery
Chicken
Stuffed olives (½ cup)
½ cup English walnuts
4 hard boiled eggs

Use two-thirds celery to one-third chicken, each cut in small pieces. Add olives, walnuts, and eggs chopped fine. Mix thoroughly with mayonnaise dressing and serve on lettuce leaves.

MRS. I. A. PRIBBLE.

TOMATO SALAD

Skin tomatoes and remove inside. Fill center with cheese balls made as follows: Cream the cheese, add salt and cayenne pepper to taste, and a tablespoon of chopped green peppers. Serve on lettuce leaf with French or mayonnaise dressing.

MRS. ELLA STEVENSON.

WHITE SALAD

1 large can pineapple
1 pound white grapes
1 pound almonds
1 pound marshmallows
½ cup milk
½ teaspoon dry mustard
4 egg yolks
Juice of one lemon
1 pint whipped cream

Cut marshmallows in quarters, mix with pineapple, grapes, and almonds, then drain. (Figs and raisins may be added, if desired). Mix mustard in milk and boil. Pour over the well beaten eggs and cook to a custard. When cool add the lemon and whipped cream. Mix all together and serve on lettuce.

MRS. O. D. WALKER.

SHRIMP SALAD

½ small head cabbage
6 hard boiled eggs
5 pickles
Can shrimp, or lobster

Chop cabbage and eggs, slice pickles, and add shrimp or lobster. Mix with mayonnaise and serve.

MRS. W. R. COX.

COLLEGE SALAD

1 cup American cheese
3 cups cream cheese
10 olives
3 pimentoes
Salt and red pepper to taste

Mix with cream and mould for any of the following combinations:

Celery and oranges
Celery, apples and nuts
Pineapple, celery and pimentoes
Apples, celery, green peppers and dates

MRS. O. D. WALKER.

MARSHMALLOW SALAD

Take pears that have been halved and sweet pickled. Place one piece of pear on a lettuce leaf. Add white grapes that have been cut and seeded, fresh marshmallows cut in cubes, and nut meats. To the salad dressing you use with this add a good quantity of whipped cream and some sugar.

FLORENCE GRIZZELL, Sterling, Kans.

PEAR SALAD

1 can Bartlett pears
4 eggs
1 cup sugar
½ teaspoon salt
½ cup preserved cherry juice

Put pear on lettuce leaf and fill with preserved cherries; pour over pear dressing and cover with ground nut meats.

MRS. C. H. BREN.

LOBSTER SALAD

1 can lobster
Equal amount celery
Oil or mayonnaise dressing

Cut lobster in one-half inch cubes. Add celery cut in small pieces, kept one hour in cold, or ice water, then drained and dried in a towel. Moisten with dressing, arrange on salad dish, pile slightly in center, cover with dressing and garnish with celery.

MRS. E. H. NELSON, Bennington, Kans.

WALDORF SALAD

1 cup celery
1 cup apples
1 cup nuts
2 bananas
2 oranges
½ pound white grapes
1 small can pineapple, sliced

Mix all together and serve with mayonnaise dressing.

MRS. C. J. PECK.

SWISS SALAD

1 cup chopped chicken or veal
⅓ cup chopped dill pickles
½ cup chopped nuts
½ cup peas

Marinate with salad dressing and arrange on serving dish with lettuce.

MRS. P. M. RICHARDSON.

PEAR SALAD

Pare and scoop out center of pears. Scallop the edge and roll in French dressing. Serve on lettuce leaf and round of toast with Russian Caviar. Fill the pear with French dressing. Slice fresh bread very thin, butter and spread with cream cheese. Roll in sticks, toast, or fry in butter. Serve with salad.

MRS. ELLA STEVENSON.

RED BEAN SALAD

1 cup red kidney beans
½ cup celery
½ cup cucumbers
1 cup salad dressing

Mix and serve on lettuce.

GERTRUDE GRIZZELL PRAEGER.

SHRIMP SALAD

1 teaspoon salt
1 teaspoon ground mustard
3 tablespoons sugar
½ cup vinegar
3 egg yolks
Butter, size English walnut

Mix well above ingredients, cook in double boiler until thick. Use with Shrimp.

MRS. PAUL BROWNE.

CELERY AND POTATO SALAD

8 tablespoons vinegar
8 tablespoons melted butter
3 egg yolks
1 teaspoon mustard
¼ cup sugar
Red pepper size of a pea
Cook all together

When above mixture is cold pour over the following:

1 pint whipped cream
1 quart potatoes
2 bunches celery
1 pound English walnuts

Mix together and add cream.

MRS. A. L. WILSON.

CABBAGE SALAD

1 small head cabbage
1 small can grated pineapple
½ pound English walnuts

Shred the cabbage, mix well with pineapple; add chopped nuts, and moisten with mayonnaise dressing to which plenty of whipped cream has been added. Serve on lettuce leaf with a round of lemon jelly on top of each plate.

MRS. FRED ALMAN.

SALMON SALAD

⅓ bunch celery
4 sour pickles
1 small bottle of stuffed olives
½ cup English walnuts
3 hard boiled eggs
1 can red salmon

DRESSING FOR SAME:

4 tablespoons Durkee salad dressing
2 tablespoons olive oil
3 tablespoons vinegar
A dash of red pepper

Serve on lettuce leaf.

MRS. C. A. MORRISON.

PINEAPPLE AND MARSHMALLOW SALAD

Cut equal parts of pineapple and marshmallows in cubes (cut marshmallows with shears). Mix with cooked dressing to which has been added plenty of whipped cream. Do not mix until ready to serve. Fresh or canned pineapple may be used.

MRS. GEORGE BAILEY.

FRUIT SALAD

4 egg yolks
Juice of one lemon
½ teaspoon mustard
¼ cup milk
Cook above until thick.
1 can pineapple
1 can white cherries
1 cup almonds
½ pound marshmallows
1 pint cream, whipped

Mix with above dressing, folding the cream in last, and let stand six hours.

MRS. ORVILLE H. WARNER.

PEANUT SALAD

1 cup shelled peanuts
Olive oil
2 cups chopped celery
1 dozen ripe olives
Lettuce

Soak the peanuts in Olive oil; drain and mix with the celery and olives pitted and minced. Serve on lettuce, adding seasoning or dressing as desired.

ZOA LIPE BRICKER.

PICKLE SALAD

1 cup vinegar
2 cups sugar
5 cents worth cloves
¾ box gelatine
1 cup nut meats
1 dozen sweet pickles

Tie cloves in a bag and let boil in vinegar and sugar two or three minutes, then remove. Have ready the soaked gelatine; pour over this one pint boiling water, and pour into the sugar, etc., and let stand until cold. Just as it begins to set put into it the nut meats and sweet pickles sliced. Serve on lettuce.

MRS. J. S. HARGETT.

EGG AND CHEESE SALAD

6 hard boiled eggs
½ pound cream cheese
1 small can pimentoes
1 doz. small sweet pickles

Cut in dice, moisten with mayonnaise and serve on lettuce leaves.

MRS. FRED FITZPATRICK.

WHITE CHERRY SALAD

1 can white cherries
1 can pineapple
¼ can pimentos
1 cup nut meats
½ box gelatine
½ cup vinegar
½ cup sugar

Dissolve gelatine in one-half cup cold water and let stand ten minutes. Pour over this one pint boiling water and stir until dissolved; add vinegar and sugar. When cool pour over the fruit mixture and mold. Serve on lettuce leaf with mayonnaise and two strips of pimentos on top. Shred pineapple. The above amount serves about fifteen people.

MRS. J. H. WALKER.

PERFECTION SALAD

1 level tablespoon granulated gelatine
¼ cup cold water
½ level teaspoon salt
¼ cup vinegar
1 cup boiling water
½ lemon, juice
½ cup cabbage (chopped)
¼ cup sugar
1 cup celery (chopped)
¼ cup chopped pimento, or chopped stuffed olives

Soak gelatine in cold water. Mix vinegar, sugar, lemon juice, salt and boiling water. Bring all to boiling point then add softened gelatine. When mixture begins to thicken add celery and cabbage and turn into mould, or dish, rinsed with cold water. Chill. Serve with mayonnaise dressing. This amount will serve ten people.

MRS. DOUGLAS HAMILTON, Chicago, Ill.

MARSHMALLOW SALAD

1 pound marshmallows
1 small can pineapple (drained, cut in cubes)
¼ lb. almonds (blanched)
1 lb. white grapes

DRESSING:
Yolks four eggs
¼ teaspoon mustard
½ cup boiling milk
Juice 1 lemon
1 pint whipped cream

Cook slowly and stir constantly, in a double boiler. Cool, then mix in lemon juice and whipped cream. Stir over the fruit and let stand at least three or four hours. This amount will serve sixteen people.

MRS. MAY W. KENYON.

FROZEN SALAD

4 bananas
3 oranges
1 can pineapple
½ pound white grapes
½ pound red grapes
½ cup Maraschino cherries
½ pint whipped cream
½ pint salad dressing

Cut all fruit small; whip cream, add salad dressing, then fruit. Pack in mould in ice for three hours. Serve on lettuce. Above amount serves nine to ten people.

MRS. I. VEHON.

PINEAPPLE AND CUCUMBER SALAD

½ package gelatine
½ cup cold water
1½ cups hot water
Juice 1 can pineapple
½ cup sugar
¼ teaspoon salt
Pinch paprika
Juice 1 lemon
Fruit of pineapple (cut in cubes)
Cucumbers, diced
Blanched almonds

Dissolve gelatine in cold water, add other ingredients, pour into mould and chill. Serve on lettuce.

MRS. J. A. SOHLINGER.

WILTED LETTUCE

Leaf lettuce chopped slightly
Salt to taste
3 tablespoons hot bacon fat
1 egg
6 tablespoons vinegar
1 cup hot water
3 tablespoons sugar

Beat egg and mix with water, vinegar and sugar, pour into hot bacon fat and cook until it begins to thicken. Pour over lettuce and serve at once.

MRS. C. W. LAMER.

BANANA SALAD

Cut banana in four pieces lengthwise, roll in white of egg; then roll in unsalted peanuts that have been put through coarse meat chopper. Place on lettuce leaf like a "pig-pen" and fill center with mayonnaise and whipped cream with cherry in center.

MRS. J. A. SKELLEY.

THREE P. SALAD

½ can peas
4 or 5 sweet pickles (cut fine)
¾ cup peanuts (ground)

Mix with mayonnaise dressing and serve on lettuce leaf shredded.

MRS. BLAINE MILLER.

HOT POTATO SALAD

8 boiled potatoes (boil in jackets)
3 large onions (cut fine)
1 cup bacon (cut fine)
3 tablespoons vinegar
1 teaspoon sugar
Salt and pepper

Fry bacon to a light brown, add vinegar, sugar and salt. Let come to a boil and pour over potatoes and onions. Mix lightly. To be eaten hot.

MRS. W. H. MARSH.

ROYAL ANNE SALAD

½ cup Elkorn cheese
1 small cake white cream cheese
1 cup double cream
2 tablespoons gelatine
½ cup boiling water
1 cup Royal Ann Cherries
2 slices pineapple, chopped

Mash cheese and mix with a little cream. Dissolve gelatine in cold water, and add boiling water. Whip cream, add dissolved gelatine, cherries and pineapple. Mold in individual molds. Serve on lettuce leaf with mayonnaise.

EDNA GLUECK PARK.

QUICK MAYONNAISE

1 whole egg
¼ teaspoon paprika
¼ teaspoon sugar
½ teaspoon salt
½ teaspoon mustard
1 tablespoon vinegar
1½ to 2 cups Olive oil or salad oil
Lemon juice

Beat egg with seasoning and vinegar just enough to mix. Add oil, one-third cupful at a time, and beat each in well before adding more. Add lemon juice.

MRS. B. I. LITOWICH.

PINEAPPLE SALAD

1 can sliced pineapple
5 hard boiled eggs
½ pound blanched almonds
Mayonnaise

Cut pineapple in small pieces, chop eggs, mix all together, and serve on lettuce leaves.

MRS. G. D. STATLER.

PINEAPPLE SALAD

Cream pimento cheese
Canned sliced pineapple
Oil mayonnaise, or whipped cream salad dressing

Place slice of pineapple on lettuce leaf, spread generously with cream pimento cheese; place another slice pineapple on top and pile either oil mayonnaise, or whipped cream salad dressing on top.

MRS. P. L. GEBHART.

GRAPE FRUIT SALAD

2 large grape-fruit
½ cup sugar
Juice 1 lemon
¾ cup coarsely chopped almonds, (blanched)
1 package Knox gelatine

Peel and cut grape-fruit in small pieces; blanch almonds and chop not too small, then dissolve gelatine according to directions on box, and add lemon juice and sugar. When partly set add nuts and grape-fruit and pour into small moulds and serve on lettuce leaf with oil mayonnaise dressing. This will serve twelve people.

MRS. W. E. QUILLIN, Hutchinson, Kans.

MAYONNAISE DRESSING

1 egg yolk
¼ teaspoon salt
¼ teaspoon mustard
A dash of paprika
2 tablespoons lemon juice, or vinegar
Olive oil, 1 cup
1 tablespoon boiling water

Beat the egg, add salt, mustard and paprika, beat in slowly lemon juice or vinegar; beat vigorously. Add slowly 1 teaspoon olive oil, then three teaspoons rather slowly, then add oil by tablespoons until one cup has been used. Finish by beating in one tablespoon of boiling water. Cover and place in refrigerator.

MRS. R. G. SABIN.

SALAD DRESSING

½ teaspoon mustard
½ tablespoon flour
4 tablespoons sugar
1 cup vinegar
½ cup milk
Yolks of 4, or 6 eggs

Mix flour, sugar and mustard; let vinegar come to boiling point, add milk and eggs to flour, sugar and mustard, and last add vinegar. Place in double boiler and cook until thick.

M. C. HULL.

HOLIDAY SUPPER SALAD

4 egg yolks beaten very light
4 teaspoons vinegar
1 tablespoon sugar
1 teaspoon salt
1 scant teaspoon dry mustard
1 can apricots
12 marshmallows
1 cup thick cream
½ cup chopped nuts

Drain apricots thoroughly, chill on ice, and arrange halves on lettuce leaves. Mix the above ingredients for dressing and cook in double boiler until thick. Remove from fire and add marshmallows cut fine, and let cool. Before serving fold in the cream, whipped solid. Sprinkle with chopped nuts and serve.

MRS. DAVIS MAYNARD.

COOKED SALAD DRESSING

1 cup vinegar
1 cup sugar
1 cup water
1 heaping teaspoon ginger
1 heaping teaspoon mustard
2 level tablespoons flour
2 level tablespoons cornstarch
6 eggs beaten stiff
Butter, size of an egg
Salt to taste

Cook in a double boiler. Add the eggs last. Stir constantly, and cook only long enough after the eggs are added to thoroughly blend them with the rest of the mixture. When using thin with whipped cream. Yolks of eggs may be substituted in place of eggs. Mustard may be omitted to suit taste. If desired for meat salad part of sugar may be omitted. One-half or one-third of above may be made at one time with perfect success. Covered in a cool place this dressing will keep several weeks. MRS. LYNN.

SALAD DRESSING

3 eggs
2 tablespoons salt
1 teaspoon mustard
Sprinkle of pepper
2 tablespoons sugar
2 tablespoons melted butter, or olive oil
½ cup hot vinegar
1 cup cream or rich milk

Put cream on to heat, adding sugar, mustard, pepper and melted butter. When warm add to well beaten eggs, stirring constantly. Add hot vinegar, (if vinegar is not hot it will curdle). Cook until it thickens like custard.

GERTRUDE GRIZZELL PRAEGER.

FRENCH DRESSING

½ teaspoon salt
¼ teaspoon black pepper
1 tablespoon vinegar
4 tablespoons olive oil

Mix ingredients and stir until well blended. Some prefer the addition of lemon juice.

MILDRED BAILEY YOUNG.

SALAD DRESSING

1 egg
1 teaspoon pepper
1 teaspoon salt
1 teaspoon mustard
2 teaspoons sugar
Butter size an egg
8 teaspoons vinegar

Rub smooth, add butter, then vinegar. Cook to a thick custard. When cool thin with cream.

MRS. BARR.

THOUSAND ISLAND DRESSING

2 pimentos
1 large green pepper
3 tablespoons chili sauce
1 teaspoon onion
6 drops tobasco sauce
1 teaspoon Horseradish
1 cup mayonnaise
1 cup whipped cream

Put all through meat chopper, except cream and mayonnaise, mix and serve on lettuce, tomatoes or cucumbers. Four hard boiled eggs may be put through chopper and added.

MRS. C. W. LAMER.

MAYONNAISE

2 egg yolks
½ teaspoon salt
¼ teaspoon paprika
½ teaspoon sugar
1½ cups olive oil
Dash of mustard
2 tablespoons lemon juice
2 tablespoons vinegar, (diluted, if strong)

Break eggs into a cold bowl, add salt, paprika, sugar, mustard, and begin beating with a fork. Add olive oil very slowly at first; as the egg thickens oil may be added faster. Beat constantly when quite thick. Thin with lemon juice. Add oil and lemon juice alternately. Add vinegar last.

MRS. H. D. MILLER.

SALAD DRESSING

¾ cup vinegar
¼ cup cold water
Butter size of an egg
3 heaping tablespoons sugar
1 teaspoon salt
1 teaspoon flour
1 teaspoon ground mustard
3 whole eggs, or, yolks of six eggs

Put in double boiler vinegar, water and butter, and let heat. Sift the dry ingredients, beat the eggs, and gradually beat into them the dry ingredients, and when all are blended stir into the hot vinegar mixture. Stir until it thickens like country cream, then remove from the fire, place the top of boiler in cold water and stir until it passes the cooking point. When ready to serve add whipped cream.

MRS. CHARLES BENJAMIN.

ANDELOUSO DRESSING

1 large onion
½ teaspoon mustard
½ teaspoon paprika
½ teaspoon salt
1 teaspoon sugar
4 tablespoons chili sauce
1 large green pepper
1 small can pimento
4 tablespoons vinegar
⅔ cup salad oil

Put onion, pepper and pimentos through the meat chopper (fine). Add other ingredients and beat until creamy, chill before serving.

MRS. W. E. QUILLIN, Hutchinson, Kans.

DRESSING FOR LETTUCE AND TOMATO SALAD

Equal parts of olive oil, tomato catsup and vinegar, well stirred; and add salt and paprika. Serve cold.

W. W. WATSON.

FRENCH AND MAYONNAISE DRESSING COMBINED

2 tablespoons olive oil
1 tablespoon vinegar
1 teaspoon salt
½ teaspoon paprika or red pepper
½ teaspoon sugar

Shake the above thoroughly and mix with mayonnaise for tomato salad. Very good.

MRS. FRANK BANGS.

FRUIT SALAD DRESSING

¼ cup pineapple juice
¼ cup orange juice
¼ cup lemon juice
2 egg yolks
Sugar to taste

Cook in double boiler, and when cool thin with one-fourth cup whipped cream.

MRS. BLAINE MILLER.

RUSSIAN SALAD DRESSING

1 cup sugar
¼ cup water
Juice of 4 lemons

Let above ingredients boil until syrup. Take off, let cool; add one cup ketchup.

1 cup olive oil
1 teaspoon salt
½ teaspoon mustard
½ teaspoon celery salt
½ teaspoon paprika
½ teaspoon grated onion
¼ teaspoon Tobasco sauce
½ teaspoon Worcestershire sauce

Beat all with spoon until oil mixes. The whole amount given makes one pint dressing, and is nice served on lettuce, or any vegetable salad. If covered and kept in ice-box will keep several days.

MRS. I. VEHON.

FRUIT SALAD DRESSING

Yolks of 2 eggs (beaten)
1 teaspoon sugar (stir in egg)
1 teaspoon flour
Pinch salt
1 cup maple syrup
Juice 1½ lemons

Cook until thick. Beat until smooth, let cool, then fold in one bottle cream whipped stiff. Serve on any fruit desired.

MARGARET MALONEY, Chicago, Ill.

FRUIT SALAD DRESSING

1 envelope Knox gelatine
1 cup hot water
Juice 1 lemon
1 cup white American cheese
Salt and pepper to taste
1 bottle cream (whipped)

Soak gelatine in one-half cup cold water, add hot water and lemon juice. When this starts to jell, add cheese (grated), salt and pepper, then cream, pour into mould. Serve fruit salad around same.

MRS. GALE BLOCKI, Chicago, Ill.

THOUSAND ISLAND DRESSING (Blackstone Hotel)

1 cup mayonnaise
1 cup olive oil
½ cup chili sauce
¾ cup catsup

Stir well and add sugar and tobasco sauce to taste, three hard boiled eggs, three pimentos, one bunch of chives or pearl onions, one-half cup whipped cream, a few nut meats and cut up stuffed olives.

MRS. CORINNE BOSSEMEYER.

SUGARLESS SALAD DRESSING

4 eggs or 8 yolks
8 tablespoons vinegar
1 level teaspoon of salt
1 teaspoon flour beaten into eggs and pour into boiling vinegar

Add seasoning, salt, ½ teaspoon mustard, ½ teaspoon pepper and 1 teaspoon butter. (Especially good on tomatoes).

MRS. CORINNE BOSSEMEYER.

BOILED SALAD DRESSING

(With Marshmallows and Cottage Cheese)

2 tablespoons sugar
2 tablespoons flour
3 tablespoons butter
1 teaspoon ground mustard
1 teaspoon salt

Mix together. Add 1 cup of milk. Let come to a boil then add three-fourths cup of vinegar or one-half cup lemon juice, when boiling stir into 3 eggs well beaten. While hot stir in ½ pound of marshmallows, cool and add 1 pint of cottage cheese.

Mrs. Talbot.

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SALINA, KANSAS

PUDDINGS

NUT PUDDING

1 cup sugar
2 tablespoons melter butter
2 cups milk
3 cups flour
3 teaspoons baking powder
1 cup nut meats

Steam three hours.

SAUCE:

2 cups powdered sugar
1 cup butter (cream sugar and butter)

Yolks four eggs beaten light; add gradually to sugar and butter. Last add beaten whites and flavoring. This will serve 8 people.

MRS. FRED RICHARDSON, Great Bend, Kans.

APPLE PUDDING

1 cup chopped apple
1 cup molasses
1 small teaspoon soda
½ cup water
1½ cups flour
¼ cup butter
1 egg
1 teaspoon cinnamon

Mix soda with molasses; add softened butter, water, flour, apples, lastly beaten eggs. Bake.

Serve with pudding sauce.

MRS. F. R. SPIER, Glendale, Calif.

STRAWBERRY NOVELTY

Line a deep dish with pastry and fill with fresh strawberries sweetened to taste, then pour over them a sponge batter made as follows:

3 eggs
½ cup flour
½ cup sugar

Beat sugar and yolks of eggs until lemon color, add flour and fold in the stiffly beaten whites last. Bake in a moderate oven. When quite cold serve either with cream or without.

MRS. DAVIS MAYNARD.

STEAMED FRUIT PUDDING

1 cup suet, chopped fine
1 cup currants
1 cup raisins
½ cup citron
1 cup milk
1½ cups flour
1 egg
1 teaspoon baking powder

Put ingredients together in order named; steam three hours. Serve with any sauce preferred.

MRS. DAVIS MAYNARD.

CHERRY PUDDING

1 cup milk
2 eggs
1 cup sugar
2 cups flour
3 tablespoons melted butter
2 teaspoons baking powder
1 large cup canned cherries (drained)

Bake half an hour; beat eggs light with Dover egg beater, add milk, flour and baking powder, melted butter and cherries. Bake in gem pans or pudding dish.

MRS. H. T. FLOYD.

BANANA PUDDING

1 cup flour
2 teaspoons baking powder
2 tablespoons sugar
¼ teaspoon salt
¾ cup milk
1 egg
4 bananas

Sift flour, baking powder, sugar and salt. Add milk and well beaten egg, skin bananas, cut in halves lengthwise, then across. Pour batter into shallow greased pan, place bananas on top and sprinkle with sugar. Bake in moderate oven fifteen minutes. Serve with any good hot sauce.

MRS. RUTH WILSON SEITZ.

HIGH CUP PUDDING

1 tablespoon butter
1 egg
1 heaping teaspoon baking powder
2 tablespoons sugar
1 cup flour
Enough milk for stiff batter

Butter cups and put 2 tablespoons cooked fruit in each and divide batter. Steam twenty minutes. Use with lemon sauce or any preferred.

MRS. A. B. WALTER.

BLACK PUDDING

2 eggs, yolks only
1 cup flour
½ cup dark molasses
Pinch salt
1 cup hot water
1 cup or more seeded raisins
1 teaspoon soda

Mix and steam two hours. Can be cooked one day and warmed up next day.

SAUCE:

Cream ½ cup butter, 1 cup sugar and add whites 2 eggs well beaten. Flavor to taste.

MRS. A. B. WALTER.

CHOCOLATE MOUSSE

½ cup powdered sugar
1 cup of cream
1 tablespoon gelatine

Three tablespoons boiling water poured on gelatine after dissolving in cream. Add sugar and boil a few minutes, also three egg yolks. Add to this mixture three-fourths cup sugar, one teaspoon vanilla, one quart thick or whipped cream and chill. Add to first mixture either grated chocolate, one cup of very strong coffee or maple syrup.

CORINNE D. BOSSEMEYER.

CHOCOLATE TARTE

2 bars sweet chocolate
4 eggs
2 tablespoons butter
2 tablespoons powdered sugar
2 tablespoons ice water
2 dozen lady fingers

Beat yolks of eggs and ice water together until lemon color. Melt chocolate and add butter. Stir well until butter is melted. When cool add yolks of eggs and sugar. Beat well and last of all whites of eggs. Line sides of pan that has a removable bottom with lady fingers. Cover bottom of pan with alternate layers of filling and lady fingers. Then let stand in ice box for 24 hours, turn from pan and serve with whipped cream. If mixture does not stiffen properly a heaping teaspoon of dissolved gelatine may be added to it.

MRS. JANE HAMILTON, Chicago, Ill.

STEAMED CHOCOLATE PUDDING

¾ cup sugar
1 tablespoon butter (creamed together)
1 egg
⅔ cup milk
1½ cups flour
1 teaspoon baking powder
2 squares chocolate (melted and added the last thing)

Steam about three-quarters of an hour. Serve with pudding sauce.

MRS. ROBERT GEMMILL.

CREAM PUDDING

1 cup rice
½ cup chopped nuts (coarse)
½ cup chopped dates
1 cup cream
½ cup sugar
1 teaspoon vanilla

Cook rice well in salted water, beat it smooth, add dates, nuts, sugar and vanilla; beat, cool and add whipped cream. Serve cold.

MRS. O. W. MACGILLIVRAY.

PINEAPPLE BAVARIAN CREAM

2 tablespoons gelatine
1 cup grated pineapple
1 tablespoon lemon juice
½ cup cold water
½ cup sugar
3 cups cream (whipped)

Soak gelatine in cold water, heat pineapple, add sugar, lemon juice and soaked gelatine; chill, stirring constantly when it begins to thicken. Fold in the whipped cream. Mold and chill.

MRS. KARL M. DAVIS.

MARSHMALLOW PUDDING

Whites of 4 eggs, beaten stiff
1 scant cup of sugar
1 tablespoon Knox gelatine dissolved in ¼ cup cold water

When dissolved fill cup with boiling water. Beat sugar into eggs, then pour in gelatine and beat until stiff, adding nuts, Maraschino cherries or pineapple. When somewhat stiff mix coloring with one-half of mixture, beating until stiff to pour together. This has appearance of brick ice cream.

MRS. G. D. STATLER.

CARAMEL PUDDING

3 tablespoons tapioca
1 quart water
2 cups brown sugar
Butter (large piece)

Use Minute Tapioca and soak 30 minutes, then add sugar and butter and bake one hour. Serve hot with plain cream or cold with whipped cream.

JOSEPHINE SEYMOUR.

ICE CREAM PUDDING

2 tablespoons corn starch
½ cup sugar
¼ teaspoon salt
1 pint and a little more of boiling water
Whites of 3 eggs
Vanilla

Mix cornstarch with cold water; add salt and sugar, then boiling water. Cook a few minutes, take off of stove and add well beaten whites. Serve cold with the following sauce:

Yolks of 3 eggs, beaten
½ cup sugar
Small piece butter
1 large cup milk

Cook in double boiler. Add vanilla.

MRS. J. B. SMITH.

DATE PUDDING

1 package dates
1 cup nuts
3 eggs (whites only)
½ cup sugar
½ cup water

Make a syrup of sugar and water; add chopped dates and nuts. Fold into this mixture beaten whites of eggs. Set baking dish into pan of hot water and bake about 30 minutes in medium hot oven. When cool serve with whipped cream.

MRS. RALPH ANDERSON.

SUET PUDDING

1 cup suet, chopped fine
1 cup seeded raisins
1 cup sweet milk
1½ cup sugar or 1 cup molasses and ½ sugar
3 eggs
1 teaspoon soda
Cinnamon and other spices

Mix well and steam.

MRS. CORDER.

BLACK PUDDING

1 cup molasses
1 egg beaten in molasses
1 teaspoon cinnamon
1 teaspoon ginger
⅔ cup boiling water
1½ cup flour
1 teaspoon soda

Steam one hour

Black pudding sauce to be made as follows:

½ cup butter
1½ cups pulverized sugar

2 eggs; yolks beaten with sugar and butter to a cream, whites beaten to a froth and added. Flavor with vanilla.

MRS. J. S. HARGETT.

LEMON BUTTER

1 lemon
1 scant cup granulated sugar
1 egg
1 large tablespoon flour
Butter
1 full cup boiling water
½ cup cream

Grate the rind and squeeze juice out of lemon into a bowl. Remove seeds. Add sugar—stir well; beat egg and stir in. Mix flour with a little water and stir into the mixture. Add butter the size of a walnut and boiling water. Set on the stove, stirring gently until it slightly bubbles. Set by to cool and when milk warm add cream, thoroughly whipped. To be eaten cold.

MRS. J. S. HARGETT.

CARROT PUDDING

1 cup grated potato
1 cup carrot
1 cup brown sugar
1 cup raisins
1 cup flour
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon soda
Butter

Dissolve cloves, cinnamon, nutmeg and soda in water. Butter size of an egg. Mix and steam the whole three hours or you can bake it.

MRS. A. G. TODD.

PRUNE SOUFFLE

Whites 4 eggs, beaten stiff
1 cup sifted cooked prunes
1 cup sugar

Bake twenty minutes, placing dish in another one containing a little hot water.

MRS. A. W. WICKHAM.

JELLY PUDDING

½ cup butter
⅔ cup sugar
½ cup jelly
½ cup thin cream

Cream butter and sugar, add jelly, then eggs and cream, line pudding dish with rich pastry, add filling, when baked cover with meringue and brown.

MRS. A. W. WICKHAM.

PINEAPPLE TAPIOCA

½ cup minute Tapioca
3 cups hot water

Boil till clear and when partially cool, add

1 can shredded pineapple
1½ cups sugar
Juice of 1 lemon

Chill thoroughly and serve with whipped cream.

MRS. J. K. HARVEY.

APPLE AMBER

¾ lb. chopped apples (peeled and cored)
4 oz. chopped suet
6 oz. bread crumbs
2 oz. flour
2 oz. sugar
2 well beaten eggs

A little grated lemon peel and nutmeg, steam three hours. Serve with hard or liquid sauce.

MISS DEIGHAN.

CHOCOLATE PUDDING

1 quart milk
10 tablespoons bread crumbs
6 egg yolks
1 cup sugar
Vanilla

Pour into dish, sprinkle with 6 tablespoons chocolate and bake slowly. Then cover with meringue.

MRS. GEO. WARREN.

A DAINTY DATE DESSERT

½ lb. dates, chopped fine
½ lb. broken English walnuts or Pecan meats
1 cup granulated sugar
1 teaspoon baking powder
3 tablespoons bread crumbs
6 eggs beaten separately

Fold in whites of eggs the last thing. Spread very thin and bake. When cool it will fall and must be picked from pan with fork. Heap in dish and cover with whipped cream.

MRS. B. A. MASON.

SHORT CAKE

½ cup sugar
½ cup butter (scant)
Pinch salt
1 cup flour
1 teaspoon baking powder

Sweet milk to moisten. Bake in flat pan, split and fill with crushed fruit, garnish with whipped cream.

MRS. P. M. RICHARDSON.

MACAROON BAVARIAN CREAM

½ box gelatine
1 pint boiling hot sweet cream
4 yolks of eggs
1 cup sugar
1½ teaspoons vanilla
Pulverized macaroons
1 pint whipped cream

Soak gelatine in ½ cup cold water, then pour into cream. When mixture is dissolved pour it over the well beaten yolks of eggs, add sugar and heat until it begins to thicken. Remove from stove, flavor with vanilla. When cooling but before it sets stir in macaroons and whipped cream, mold and serve with whipped cream.

MISS MAUDE PRESCOTT.

ORANGE PUDDING

2 cups milk
⅔ cup rolled crackers
⅔ cup sugar
3 eggs (save whites of 2 for frosting)
1 orange

Grate rind and juice of 1 orange, cook in double boiler like custard, pour into pudding dish and when cool frost with whites of 2 eggs and 4 tablespoons of sugar beaten together, brown. Good either hot or cold.

MRS. JOHN J. EBERHARDT.

GRAHAM PUDDING

½ cup sugar
½ cup molasses
1 egg and mix thoroughly
1 cup milk
1 teaspoon salt
½ teaspoon soda
2 cups graham
1 cup raisins
1 small teaspoon cinnamon
1 small teaspoon cloves
1 small teaspoon nutmeg

Steam three hours. The more it is heated over by steaming, the better.

SAUCE:

1 cup sugar
⅓ cup butter
1 egg
1 lemon
1 teaspoon nutmeg
3 tablespoons boiling water

Beat sugar, butter and egg, and other ingredients; cream by beating ten minutes.

MRS. L. C. STAPLES.

ICE CREAM SAUCE

Butter size of an egg with all the pulverized sugar that can be stirred into it. Add beaten yolk of egg, then the white beaten stiff and one dessert spoon vanilla, keep cool.

MRS. DOUGLAS HAMILTON, Chicago, Ill.

SPANISH CREAM

½ box Cox gelatine
3 egg yolks
1 cup sugar
½ pint milk

Dissolve gelatine in ½ pint cold water, add egg yolks, sugar and milk. Stir into 1 pint boiling milk. When it comes to a boil, add whites of eggs beaten stiff, and mold.

MISS NELLE D. LEE.

SUET PUDDING

2 cups bread crumbs
1 cup flour
1 cup molasses
1 cup sour milk
1 cup chopped suet
1 cup raisins
1 teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
½ nutmeg

Steam three hours.

MRS. R. F. BARTLETT.

FRENCH PIE

2 egg yolks
½ cup sugar
1 tablespoon butter
1 cup flour (scant)
1 teaspoon baking powder
⅓ cup sweet milk

Pour mixture over sliced apples which have been placed in a buttered tin and sprinkled with sugar and cinnamon. Bake slowly until apples are soft. Turn upon another pan with apples on top. Cover with whites beaten stiff and sweetened, then brown.

MISS KATHERINE ADDISON.

FRUIT FLUFFS

1 pint whipped cream
1 box marshmallows, cut in squares
1 small can pineaple, cut fine
2 oranges
2 bananas
White grapes
Figs
Dates
Nuts
Candied Cherries

Drop in a tablespoon of mixed fruit at a time to keep the dessert white. This is nice with only the nuts or with any combination of the fruit.

MISS FLORENCE M. GEBHART.

FRENCH PUDDING

1 egg beaten light
3 tablespoons granulated sugar
2 tablespoons melted butter
½teaspoon salt
½ cup dark corn syrup
1½ cups flour
1 level tablespoon soda in syrup
½ cup boiling water

Steam in cups

SAUCE:

1 cup sugar, ½ cup butter, creamed

Add yolks of two eggs beaten well. Flavor to taste with melted currant jelly. Add whites of two eggs beaten stiff.

MRS. B. F. MERRILL.

PINEAPPLE DESSERT

Place slices of Angel Food cake on plates. Spread with grated pineapple. Top with whipped cream flavored with vanilla and powdered sugar. Put maraschino cherry on top.

MRS. NORBERT F. SCHWARTZ.

STEAMED DAMSON PLUM PUDDING

Make a batter like a light biscuit dough, but not stiff enough to roll. Put a layer of batter in bottom of a buttered mould, then a layer of canned Damson plums, alternating these layers of batter and fruit until two-thirds full, then steam three hours. Serve with cream and sugar.

NELLE D. LEE.

FRENCH MARSHMALLOW CREAM

½ lb. powdered sugar
1 pint double cream
¼ pint cream
½ lb. marshmallows
½ teaspoon vanilla
½ lb. nuts
1 tablespoon gelatine

Beat double cream stiff. Dissolve gelatine in ¼ pint cream which you boil. Cool a little and fold in whipped cream a spoonful at a time. Grind nuts and stir in gently, cut marshmallows in small pieces with scissors and fold in. Pack in mold to chill.

CORRINE D. BOSSEMEYER.

BOILED CUSTARD

7 eggs beaten very light (omitting the whites of two)
1 quart milk
½ cup sugar
Vanilla to taste

Mix eggs gradually with milk and sugar, boil in double boiler. When done add flavoring. As soon as it comes to the boiling point remove from stove or it will be liable to curdle and become lumpy. Whip two remaining whites with sugar and heap on top.

MRS. CHAS. BENJAMIN.

DATE PUDDING

2 cups bread crumbs
1 cup flour
2 teaspoons baking powder
1½ cups finely chopped suet
¾ cup sugar
2 cups chopped dates
1 teaspoon cinnamon
1 teaspoon cloves
Pinch salt
2 eggs
⅓ cup milk

Sift flour, add bread crumbs, baking powder, suet, sugar, dates, cinnamon, cloves, salt, moisten with eggs beaten with milk, put into buttered cans and steam from 3 to 4 hours.

SAUCE: 1 well beaten egg creamed with 1 cup sugar, 1 cup boiling milk and butter size of an egg poured over egg and sugar. Let come to a boil and flavor with vanilla, serve hot over the pudding.

MISS MAUDE PRESCOTT.

DATE PUDDING

6 tablespoons grated bread crumbs
3 eggs beaten well
1 pound dates chopped fine
1 cup nut meats
1 cup sugar
1 teaspoon baking powder

Mix well, spread in pie tins and bake 20 minutes in moderate oven. Cool and crumble and serve with whipped cream.

MRS. W. H. MOORE.

FIG PUDDING

1 cup flour
1 cup dried figs stewed and cut up
1 cup bread crumbs soaked in milk
1 cup apples, chopped
1 cup brown sugar
4 tablespoons suet, ground
1 egg
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons molasses
1 teaspoon cinnamon

Put in buttered pan and steam 3 hours.

SAUCE:

1 cup sugar
1 cup water
1 tablespoon cornstarch
Lump of butter
Flavoring

Boil till clear.

MRS. CARL WARD.

PRUNE WHIP

¾ cup prune pulp, sweetened
Whites of 3 eggs

Beat egg whites until stiff, add gradually prune pulp sweetened to taste. Pile lightly in a buttered dish and bake in slow oven one-half hour. Serve with whipped cream.

MRS. CARL WARD.

CARAMEL PUDDING

Yolks 4 eggs
¾ cup sugar
⅓ cup flour
1 quart milk

Make a custard in double boiler. Pour in dish. Burn ¾ cup sugar and pour over pudding. Whip whites with 4 tablespoons of sugar. Cover the pudding and brown. Let stand 3 or 4 hours.

MRS. W. F. TROUP.

FIG PUDDING

½ pound figs
1½ cups water
1 pint cream
1 cup sugar
1 scant tablespoon gelatine
1 teaspoon vanilla

Grind figs and stew with sugar and water until tender; add gelatine which has been dissolved in a little cold water. Stir occasionally while cooling. When cool, stir into whipped cream, add vanilla. Can be served with spoonful of whipped cream on top if desired. Will serve about 15 people.

MRS. A. T. DAGGETT.

PINEAPPLE DESSERT

1 small can grated pineapple
½ cup cocoanut
2 tablespoons sugar (rounding)
Juice of half a lemon
1 scant level tablespoon Knox gelatine dissolved in ½ cup water
½ pint double cream

Heat pineapple, sugar and cocoanut. When hot add dissolved gelatine, mix thoroughly, remove from fire, when cool add lemon. About a half hour before serving, whip cream, sweeten and flavor with vanilla; fold into mixture.

MRS. FRED S. ABEL.

GRAPE-NUTS PUDDING

1 cup milk
½ cup grape-nuts
1 egg
⅓ cup sugar
Raisins or cut dates

Heat milk to nearly boiling, add grape-nuts and allow to cool. Add sugar, beaten yolk of egg and raisins or dates as preferred. Last fold in stiffly beaten white, bake in moderate oven about one-half hour, or until pudding is firm. Serve either with sweetened whipped cream or ice cream sauce. Serves four people.

MRS. RAY GEBHART.

GRAPE JUICE TAPIOCA PUDDING

⅓ cup minute tapioca
½ cup sugar
1½ cups water
1 cup grape juice (if home made, if not use 1½ cup juice and 1 cup water)
Pinch salt

Cook tapioca, salt and water in double boiler for 15 minutes. Add grape juice and sugar, cook until tapioca is clear about 15 or 20 minutes. Serve hot or cold with cream.

MRS. FRED S. ABEL.

CORNSTARCH CUSTARD WITH WHIPPED CREAM

1 pint milk
2 eggs
⅓ cup sugar
½ tablespoon cornstarch
Pinch salt
½ pint double cream
1 small tablespoon powdered sugar
2 teaspoons vanilla
½ glass currant or plain jelly

Put milk in double boiler. Beat eggs, add sugar and salt. Mix cornstarch with a little cold milk—add to egg mixture. Pour boiling milk onto this, stirring until it thickens. When cold flavor with vanilla. Whip cream, add powdered sugar and ½ teaspoon vanilla. Fold part of it into the custard, drop the remainder on top by teaspoons and dot with pieces of jelly.

MRS. FRED S. ABEL.

CUP CAKES WITH CHOCOLATE SAUCE

½ cup sugar
1 tablespoon butter
1 egg
½ cup milk
1 cup flour
1 teaspoon baking powder (well rounded)

Flavor with vanilla and lemon. This will make ten in gem pans, serve hot with following hot sauce.

CHOCOLATE SAUCE:

½ cup sugar
½ cup boiling water
1 large tablespoon butter
1 square chocolate (melted over steam)
1 teaspoon vanilla

Put sugar, water and butter together. When boiling pour gradually on to melted chocolate. Stir constantly, return to fire and cook until a good smooth syrup. Then add vanilla.

MRS. FRED S. ABEL.

ORANGE PUDDING

2 sweet oranges
1 cup sugar
1 pint milk
2 egg yolks
1 dessert spoon cornstarch

Peel and clip oranges and put in dish with sugar over them. Make a boiled custard of milk, yolks of eggs and cornstarch. When cool add ⅓ cup sugar, flavor with lemon, pour over oranges. Beat whites of eggs to stiff froth, add ⅓ cup sugar, pour over pudding and brown in oven.

MRS. A. G. TODD.

MACAROON CUSTARD

1 tablespoon Knox gelatine
1 pint milk
4 eggs
1 cup chopped macaroons

Dissolve gelatine in ½ cup water. Place milk in double boiler, when boiling hot pour over gelatine into which has been stirred the beaten yolks of eggs. Replace whole and cook like custard. Remove and cool, then fold in the beaten whites of eggs and chopped macaroons.

MRS. GEORGE R. COWDEN.

BAKED CUSTARD

1 quart milk
3 or 4 thoroughly beaten eggs
½ cup sugar
Little salt and flavoring

Set pan or cups in pan of hot water and bake until set.

MRS. WM. BUTZER.

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SANDWICHES

SANDWICH FILLINGS

Chopped walnut meats mixed with a little thick mayonnaise make easily prepared yet delicious sandwiches, as does also a filling of cheese and nut meats chopped.

Peanut butter mixed with a little grated milk chocolate is another good filling.

Oyster sandwiches of oysters cooked in their own liquor until edges curl, then set until cool. Remove the hard muscles and chop fine, adding one hard boiled egg, chopped and six minced pimentos to each cup of oysters. Season well and add a dash of tomato catsup.

MRS. KARL DAVIS.

RIBBON SANDWICHES

To get ribbon effect, cut the bread length-wise; spread a slice of bread with a filling made of mayonnaise mixed with chilled and chopped pimentos, then another slice using chopped green peppers instead of pimentos with olive filling. Place alternating colors together; cut in strips a finger length long and an inch wide.

SARAH LUTZ WRIGHT.

CLUB SANDWICHES

Take a slice of toast buttered, lay lettuce leaf, spread with mayonnaise, then thin slices of chicken, then lay another slice of toast, sliced tomatoes and mayonnaise, then slice of toast, lettuce leaf mayonnaise and crispy fried bacon, lay slice of toast on top. This makes a dandy Sunday night sandwich.

SARAH LUTZ WRIGHT.

DRIED BEEF SANDWICHES

1 glass dried beef
⅓ cup sweet cream
2 tablespoons salad mustard

Pour cold water on dried beef, then drain and run through food chopper; mix mustard with cream until thick then add to dried beef.

RUTH WILSON SEITZ.

SWEET SANDWICHES

To one box oatmeal crackers take 1½ cups powdered sugar, small piece of butter, 2 tablespoons melted chocolate, stir soft with warm water or cream, spread between oatmeal crackers.

MRS. WM. REIMOLD.

PEANUT SANDWICHES

Grind peanuts fine, mix with cream until soft, season with salt, spread on thin slices of white bread from which the crust has all been removed.

MRS. A. L. WILSON, Sparta, Ill.

LETTUCE SANDWICHES

Lay crisp lettuce leaves dipped in mayonnaise between thin slices of buttered white bread from which all the crust has been removed. Or the lettuce can be shredded and used in the same way.

MRS. RALPH ANDERSON.

BACON SANDWICHES

Fry thinly cut bacon until dry and crisp. Place this on one slice of bread; on the other slice spread thin with butter and lay the lettuce leaf. Remove all the crust from the bread, press the slices together.

HAM SANDWICHES

Mince ham, hard boiled eggs with mayonnaise and spread between thin slices of white bread.

MRS. RALPH ANDERSON.

OLIVE SANDWICHES

Chop stuffed olives and some nuts, shred some lettuce, mix with mayonnaise. Spread on thin slices of white bread.

MRS. H. J. MCKECHNIE.

CHEESE AND JELLY SANDWICHES

Mix one neufchatel cheese with just enough milk or cream to make a paste and add a little salt. Spread one thin slice of bread with butter, then currant jelly; spread another slice with cheese, press together, cut in three cornered pieces.

MRS. P. M. RICHARDSON.

GROUND BACON SANDWICHES

Grind crisp fried bacon and mix with salad dressing. Spread one slice of bread with paste, put a lettuce leaf on the other slice and press together, cutting off all crusts.

MRS. MAC STEVENSON.

MEAT SANDWICH

One glass dried beef, ten cents worth of peanuts in shell, three hard boiled eggs, one small can of pimentos. Put through grinder and moisten with mayonnaise. Spread between thin slices of bread from which all the crust has been removed.

MRS. MAC STEVENSON.

MEAT SANDWICHES

One-third as much of English walnut as roast loin of pork, green peppers to taste, run through a meat grinder, moisten with mayonnaise. Spread on slices of thin bread.

MRS. A. L. WILSON, Sparta, Ill.

TONGUE SANDWICHES

One cup of cold boiled tongue, ground, one tablespoon of tomato catsup, dash of celery salt, dash of white pepper, one tablespoon of melted butter. Mix all well together, spread between thin slices of bread from which all the crust has been removed.

MRS. J. J. EBERHARDT.

BROWN BREAD SANDWICHES

Mix one cup of chopped stuffed olives and one-fourth cup of grated cheese. Spread between thin slices of brown bread from which all the crust has been removed.

MRS. J. J. EBERHARDT.

OLIVE AND NUT SANDWICHES

One-half cup of pimento stuffed olives chopped or put through a food chopper. One-fourth cup of pecan nuts. Mix with a sweet salad dressing and spread between thin slices of bread. Brown bread is especially good.

MRS. J. J. EBERHARDT.

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PASTRIES

"PIE"

"Dessert," said he, "I hope is pie," his manner made her smart,
She was not cross but her reply was "Just a little tart."

PIE CRUST

3 cups flour
1 cup lard
1 pinch salt
½ cup ice cold water

Mix flour, salt and lard, then add water.

CHRISTINE HULL FREEMAN.

1, 2, 3 PIE CRUST

1 cup flour
2 tablespoons lard
3 tablespoons water
Pinch of salt

Mix flour, salt, lard, then add water.

HOT WATER PIE CRUST

1½ cups flour
¼ teaspoon salt
½ teaspoon baking powder (scant)
½ cup lard (scant)

Mix flour, salt, baking powder well together. Beat lard and water until creamy and add to flour. This makes a double crust.

MRS. J. N. ELLIOTT.

APPLE AND LEMON PIE

1 lemon (peeled and chopped)
1 large or 2 small apples (peeled and chopped)
1 cup sugar
1 egg
1 level tablespoon butter

Mix together and bake slowly as an apple pie between two crusts.

MRS. FRED ABEL.

APPLE DUMPLINGS

Roll out rich biscuit dough rather thin, size of a coffee saucer. Place a small apple sliced and one teaspoon sugar in each dumpling. Roll up and put in a pan to bake slowly about one hour.

SAUCE FOR BASTING DUMPLINGS:

⅔ cup sugar browned by melting on stove in a pan.
1½ cups hot water, nutmeg to taste.
2 heaping tablespoons butter. Baste every 15 minutes.

SAUCE TO SERVE ON DUMPLINGS:

1 cup powdered sugar
2 egg whites
¼ cup butter

Beat all together until creamy, add a little vanilla and grate nutmeg on top to serve.

MRS. A. W. WICKHAM.

AMBER PIE

¾ cup sugar
1 tablespoon flour
½ teaspoon allspice
¼ teaspoon cinnamon
1 teaspoon vinegar
¾ cup sour milk
2 egg yolks
1 tablespoon butter
½ cup raisins

Mix spices, sugar and flour together, then add milk and eggs, raisins and butter. Use whites for meringue.

MRS. H. T. FLOYD.

BUTTER SCOTCH PIE

1 cup dark brown sugar
1 cup milk
1 rounding tablespoon flour
1 tablespoon butter
Yolk of 1 egg

Mix all together and cook until thick, stirring all the time. Put into a baked crust with beaten egg white on top. Put in oven and brown.

MRS. FRED EBERHARDT.

BANANA PIE

½ cup sugar
1 tablespoon flour
1½ cups milk
1 teaspoon butter
½ teaspoon vanilla
Yolk of 2 eggs

Mix and cook until thick. Pour over 2 bananas which have been sliced into a baked pie crust.

ONE CRUST CHERRY PIE

1 box or pint of cherries and heat
1 cup of sugar
2 tablespoons flour
3 eggs, whites
Few drops of fruit color

Bake a crust as for lemon pie and then while cherries are hot put in flour and sugar and mix well. Put in crust. Whip egg white until stiff, add 3 tablespoons sugar and brown in oven. Make strawberry pie the same way and you will find it much better than shortcake.

MRS. J. H. BELL.

CHEESE PIE

2 eggs
½ cup sugar
¼ cup chopped almonds
1 pint cottage cheese
1 tablespoon melted butter
Grated rind and juice of 1 lemon
Cinnamon to taste

Rub cheese through a sieve, add milk. Beat eggs and sugar until light and add melted butter, almonds, ground cinnamon, and cheese mixture in succession. Cook until thick in a double boiler, and brown in a baked pastry shell.

MRS. MAY BELLEVILLE BROWN.

BANBURY TARTS

Chop 1 cup of seeded raisins, two ounces citron peel, one cup sugar, grated rind and juice of 1 lemon, little salt, and 1 egg well beaten.

Mix in order given and place on a round of pastry, brush half the edge of the round with cold water, and bring the other half over the mixture and press the edge together with the prongs of a fork dipped with flour. Bake in a moderate oven.

MRS. MAY BELLEVILLE BROWN.

CREAM CUSTARD PIE

1 full pint sweet milk
4 heaping tablespoons sugar
2 egg yolks
2 large tablespoons flour
1 teaspoon vanilla

Stir well together and cook in double boiler, stirring constantly, add flavoring, beat well and pour in baked crust and cover with well beaten egg whites to which has been added sugar and flavoring. This is equal to one of whipped cream.

MRS. KARL DAVIS.

CREAM PIE

1 rounding tablespoon of butter
1 tablespoon of flour
3 tablespoons sugar

When perfectly smooth add:

2 egg yolks
1 cup sweet milk
½ teaspoon vanilla

Bake in moderate oven. Use whites of eggs for top or let cool and use whipped cream. Cocoanut pie can be made the same way by adding cocoanut.

MRS. M. C. STEVENSON.

SOUR CREAM PIE

1 cup chopped raisins
1 cup sour cream
1 cup sugar
1 egg

Beat the egg and add other ingredients, mixing thoroughly. Bake with two crusts.

MRS. MAY BELLEVILLE BROWN.

COCOANUT PIE

4 eggs
1 cup sugar
1 pint cocoanut
1 pint milk
2 tablespoons flour
1 teaspoon vanilla

Beat eggs until light, add gradually 1 cup sugar, then 2 tablespoons flour moistened in milk, one pint cocoanut, one pint milk and vanilla. Mix thoroughly, bake with under crust. This will make two small pies or one large one.

MRS. H. S. FELT.

CARAMEL PIE

1 cup brown sugar
1 cup water
Butter, size of egg
Heat above and dissolve
2 egg yolks
2 tablespoons flour
4 tablespoons sweet milk
1 teaspoon vanilla

Mix altogether and boil until thick. Pour in baked pie shell, beat egg whites until stiff, add 3 tablespoons of sugar, cover pie and brown.

MRS. CARL WARD.

CHOCOLATE PIE

2 tablespoons flour
1 tablespoon butter
¾ cup sugar
2 egg yolks

Beat above well together and add two-thirds cup sweet milk, 3 tablespoons of grated chocolate melted in a little hot water. Boil until thick, pour into baked crust, add egg whites beaten stiff and sweetened for meringue.

MRS. FRANK BANGS.

CENTRAL COLLEGE CHOCOLATE PIE

1 cup sweet milk
1 square chocolate
¾ cup sugar
2 egg yolks
1 teaspoon cinnamon
1 teaspoon vanilla
Small piece of butter

Heat chocolate, butter and milk together until well dissolved. Beat sugar and egg yolks well together, add flour then heated mixture and vanilla. Pour into a baked pie crust and use whites for meringue.

MRS. J. B. SMITH.

CURRANT PIE

1 cup red currants
2 egg yolks
1 tablespoon flour
½ cup water

Bake with under crust and use whites for top of the pie.

MRS. J. J. EBERHARDT.

NEW HAMPSHIRE CUSTARD PIE

Beat 4 eggs until light and thick. Then beat in a teaspoon of salt and ¾ cup sugar, add gradually 3 cups of rich milk. Bake in a moderate oven until center feels firm to touch.

MISS KATE LEE.

GRAPE PIE

1½ cups grapes
2 cups sugar
Pinch of salt
1 tablespoon melted butter
2 well beaten eggs

Separate pulp and skins, heat pulp and remove the seeds. Put between crusts and bake in a moderate oven.

MRS. J. K. HARVEY.

GELATINE DATE PIE

2 cups milk
¼ cup brown sugar
⅛ teaspoon salt
2 egg yolks
2 tablespoons brown sugar
2 tablespoons granulated gelatine
½ cup boiling water
½ teaspoon vanilla
1 cup full chopped dates
¼ cup chopped nut meats
1 cup full cream whipped

Scald 2 cups full of milk with ¼ cup of brown sugar and one-eighth teaspoon salt; pour this over the yolks of the 2 eggs beaten slightly with 2 tablespoons of brown sugar, return to double-boiler, cook till thickened and set aside to cool. Meanwhile soak 2 tablespoons of granulated gelatine for five minutes in ½ cup cold water. Dissolve in ½ cup of boiling water and let cool. When both mixtures are cool, combine, add ½ teaspoon of vanilla and set in a cold place to harden. Stir frequently and when beginning to set, beat with a large egg beater and add dates and nuts. Cool again and then fold in the stiffly beaten whites of the 2 eggs and 1 cupful of cream, whipped. Cool until mixture piles well on the spoon and then pour into a baked pastry shell.

MRS. FRANK BANGS.

LEMON PIE

¾ cup sugar
¾ cup boiling water
2 tablespoons corn starch
2 tablespoons flour
2 egg yolks
3 tablespoons lemon juice
Grated rind of 1 lemon
1 teaspoon butter

Mix cornstarch, flour and sugar, add boiling water stirring constantly. Cook two minutes, add butter, egg yolks and rind and juice of one lemon. Cook until clear and thick. Pour into baked pie crust and cover with egg whites beaten stiff and sweetened with three tablespoons of sugar, brown in a moderate oven.

MRS. FRANK BANGS.

LEMON CREAM PIE

3 tablespoons flour
3 egg yolks
1 cup sugar
1 cup boiling water
1 level tablespoon butter
½ teaspoon salt
Juice and rind of 1 lemon

Sift together flour, sugar, salt and add boiling water; add the butter, the yolks beaten light and mixed with lemon juice. Cook until thick and pour into baked crust. Use egg whites for meringue.

MRS. CARL WARD.

LEMON SPONGE PIE

Juice and grated rind of 1 lemon
3 tablespoons sugar
1 level tablespoon flour
5 tablespoons water
1 tablespoon butter
3 egg yolks

Cook this mixture until thick. Beat egg whites until dry and add 3 tablespoons sugar and fold into cooked mixture carefully. Put into baked crust and bake in a slow oven for fifteen minutes. Careful baking is necessary for a successful pie.

MRS. O. L. DRAKE.

MARTHA WASHINGTON PIE

1½ cups sifted flour
1 teaspoon baking powder
1 cup granulated sugar
3 eggs beaten separately
4 tablespoons milk or enough to thin to spread over pans

Mix in the order given and bake in two pie tins, and when about cool split open with sharp knife and put filling between.

FILLING:

1 pint milk
½ cup flour
2 cups sugar
2 eggs, well beaten

Cook in double boiler until thick enough to stand alone, add flavoring and place between cakes.

MRS. CATHERINE BROWNE, Salem, Iowa.

MOCK CHERRY PIE

1 cup cranberries
½ cup raisins
6 tablespoons sugar
2 tablespoons flour
1½ tablespoons water

Pick over and wash cranberries, chop with raisins not too fine. Mix sugar and flour together and mix with fruit. Add 1½ tablespoons of water. Bake in moderate oven between two crusts.

PAULINE MACK HOOVER.

PUFF BALLS

1 cup sugar
3 eggs
1 pint sweet milk
½ teaspoon salt
3 heaping teaspoons baking powder

Add enough flour to the above mixture to make a stiff batter in which a spoon will stand upright. Drop by small spoonfuls in hot fat. Use nutmeg or cinnamon to flavor to taste.

MRS. DAN YORDY.

PEACH COBBLER

2 eggs
1 cup milk
2 cups flour
1 heaping tablespoon sugar
Butter size of egg, melted
2 heaping teaspoons baking powder

Pour this batter well mixed over one-half dozen sliced peaches. Bake in a rather quick oven. Any fruit may be used with this batter.

MRS. TUTHILL.

CREAM PUFFS

PUFFS:

½ cup butter
1 cup hot water
1 cup flour
3 eggs

Melt one-half cup butter in one cup of hot water and while boiling beat in one cup flour. Then remove from stove and when cool stir in three eggs, one at a time without beating. Drop muffins on tins quickly and bake about twenty-five minutes in a moderate oven.

CREAM FOR PUFFS:

1 pint milk
1 egg
3 tablespoons sugar
2 tablespoons flour, large

Boil until thick and flavor with lemon and when puffs are done, open the side with a sharp knife and fill with the cream.

MRS. SAWYER.

PEACH DELIGHT PIE

Mix together:
1 cup sugar
¼ cup butter (scant)
1 heaping tablespoon flour

Peel ripe peaches, cut in halves, arranging them hollow sides up in a pie tin, lined with pie paste. Pour the above mixture over the peaches filling the remaining space. Sprinkle cinnamon on top. Bake until the peaches are done.

MRS. F. P. RHODES.

PUMPKIN PIE

1 large cupful of pumpkin
⅔ pint of milk
2 eggs
½ cup sugar
¼ cup butter
½ level teaspoon salt
1 level teaspoon ginger
1 level teaspoon cinnamon
1 level teaspoon nutmeg
1 pinch of mace

Beat butter, sugar and eggs together, add to pumpkin and milk, salt and spices. Bake on under crust until entire surface puffs about ½ hour. Meringue or whipped cream may be used for the top.

MRS. FRED ABEL.

PUMPKIN PIE

1 quart pumpkin
1 cup sugar
1½ pints rich hot milk
½ cup molasses
6 eggs
1 teaspoon cinnamon
⅓ teaspoon ginger

If milk is not rich use a little butter. If eggs are not plentiful use four eggs and two tablespoons flour. This will make three pies.

MRS. A. T. DAGGETT.

RAISIN PIE

1 cup chopped raisins
Juice and rind of 1 lemon
1 cup cold water
1 cup sugar
1 tablespoon flour
2 tablespoons butter

Sift sugar and flour together then stir all lightly together and bake with upper and lower crusts.

MRS. H. S. FELT.

RAISIN PIE

2 eggs
2 cups sugar
2 tablespoons flour
½ cup vinegar
⅛ teaspoon nutmeg
Butter, size of egg
1 cup water
1 cup raisins

Mix flour and sugar together to prevent lumps, add eggs beaten well, water and vinegar. Bake between two rich crusts. This makes a large pie.

MRS. FRED EBERHARDT.

PINEAPPLE PIE

1 can pineapple (grated)
3 small eggs
½ cup sugar
½ cup milk
¼ cup butter

Cream butter, sugar and yolks, add pineapple and milk beaten whites whipped in lightly. Bake with under crust only.

MRS. DORA LAMER.

RHUBARB CREAM PIE

1 cup sugar
2 heaping tablespoons flour
⅓ cup milk
2 egg yolks
1 tablespoon butter
1 cup finely chopped rhubarb

Line pie tin with unbaked crust. Cover with chopped uncooked rhubarb. Cook cream filling in double boiler until it starts to thicken, then pour over rhubarb and place in a slow oven. When done cover with beaten whites of the two eggs for meringue.

MRS. BERT K. WAITS, Springfield, Mo.

CHEESE STRAWS

1 cup flour
1 teaspoon baking powder
½ cup or more grated cheese
¼ teaspoon salt
Pinch of red pepper
1 heaping teaspoon melted butter

Milk enough for soft dough

Mix flour, baking powder, salt and pepper, add butter mixing well, then the cheese, pour in the milk slowly and stir constantly.

MRS. MARGART BERG KIESBERGER.

TRANSPARENT PIE

1 cup sugar
½ cup butter
4 eggs beaten separately
½ teaspoon vanilla
1 large tablespoon jelly

Mix butter, sugar, jelly and egg yolks. Then add well beaten whites and vanilla. Put filling in crust in muffin tins and bake all together in a slow oven.

MRS. J. B. SMITH.

STRAWBERRY PIE

Beat whites of two eggs until stiff and dry. Add one cup of sugar and stir thoroughly. Then fold in two cups of fine strawberries, being careful not to break them. Pour into a pie shell that has been baked and cooled, and bake in a very moderate oven. A hot oven spoils the meringue, and too slow baking draws the juice from the berries. This recipe came from Denmark.

MRS. MARTIN JOHNSON.

TRANSPARENT PIE

½ cup melted butter
3 cups brown sugar
4 eggs
½ teaspoon vanilla
4 tablespoons milk

Cream butter and sugar, add eggs well beaten, milk and vanilla. Beat until light and bake in one crust in a very slow oven. If desired when cold, spread jelly evenly over the top, add the white of three eggs for meringue. This makes two small pies.

MRS. T. S. SIMRALL.
Sweet Springs, Missouri.

FRUIT GELATINE PIE

1 banana
1 cup of orange juice and pulp
4 tablespoons lemon juice
1 cupful sugar
2 tablespoons gelatine
½ cup cold water
½ cup boiling water
2 cups cream

Cut one large banana into thin slices, pour over it orange juice and lemon juice, add sugar and let stand for one hour. Soak two tablespoons gelatine in cold water five minutes, add boiling water and the fruit juices and sugar, stir until the fruit juices and sugar are thoroughly dissolved. Chill and when beginning to set, beat well and fold in two cupfuls of cream, whipped till mixture will pile up on spoon; then fill pastry shell.

MRS. FRANK BANGS.

VINEGAR PIE

1½ cups boiling water
3 tablespoons vinegar
2 tablespoons butter
1 cup sugar
2 tablespoons flour

Mix flour with cold water and stir into boiling water, vinegar and butter. Boil one minute and add the beaten yolks of three eggs and flavor. Bake crust first and use whites of eggs for meringue. This makes two pies.

MRS. P. M. RICHARDSON.

ORANGE PIE

2 oranges
1¼ cups sugar
1 heaping tablespoon flour
3 egg yolks
1 tablespoon melted butter
½ cup lemon juice
1 cup water

Grate the rind and use juice of two oranges. Stir well together, one cup sugar, one heaping tablespoon flour, add this to the well beaten egg yolks and melted butter. Use whites of eggs for meringue. The juice of one-half lemon is an improvement.

MRS. PERRY WILSON, Sweet Springs, Mo.

NUT MINCE PIE

1 cup walnuts (chopped fine)
2 cups chopped apples
1 cup raisins
½ cup vinegar
⅓ cup fruit juice
1½ cups sugar
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves
½ teaspoon salt

Mix all of these well together. This will make two or three pies.

MRS. G. G. BAILEY.

MINCE MEAT

3 lbs. boiled beef
1 lb. suet
3 lbs. brown sugar
1 peck apples
2 lbs. raisins
1 lb. currants
1 lb. citron
½ gallon cider
Nutmeg, cinnamon and cloves to suit taste

Mix well together and cook slowly one hour. This recipe should make nine quarts.

MRS. F. H. ALMAN.

MINCE MEAT

4 lbs. meat (from neck with salt to taste)
1 cup suet, chopped
4 bowls sour apples chopped
2 cups molasses
3 cups brown sugar
4 lbs. chopped raisins
2 lbs. chopped currants
1 glass jelly
1 pint of cider
1 tablespoon nutmeg
1 tablespoon cinnamon
1 tablespoon cloves

Boil meat until tender, using a small quantity of water adding water to prevent burning. When done, remove bones and gristle, keep liquor and when meat is cold chop it fine. To two bowls of meat, use four bowls of sour apples, two cups molasses, three cups brown sugar. Place all of this with beef liquor in a porcelain kettle with raisins, currants, jelly, cider and spices and cook.

Add to mince meat one chopped boiled tongue, four quarts of boiled cranberries, two cups of coffee juice. Cook slowly until well heated through and then can. Juices from canned peaches, canned cranberries, and grape juice add to the taste.

MRS. M. C. HULL.

MINCE MEAT

4 lbs. lean beef
2 lbs. suet
12 lbs. chopped apples
3 quarts cider
2 quarts molasses, sorghum
3 lbs. sugar
4 lbs. raisins
5 lbs. currants
3 oz. citron
6 lemons
6 oranges
3 quinces
1½ ounces each of:
allspice
cloves
nutmeg
cinnamon
1 teaspoon pepper
Salt to taste

Cook the meat slowly. Chop meat, suet and apples very fine. Mix meat, apples, suet, cider, molasses, sugar, raisins, currants, citron and quinces. Squeeze juice of lemons and oranges into a bowl and add all the spices, dissolving them thoroughly. Be sure to have plenty of salt. Put all in a large kettle and let it boil up once or twice, stirring and taking care not to let it scorch.

MRS. EDGAR DAVIS.

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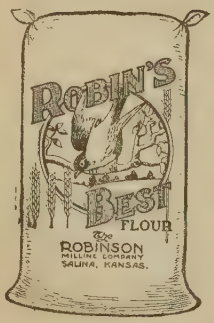

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BREADS, ROLLS AND BISCUITS

BREAD

2 quarts potato water
2 tablespoons salt
6 quarts flour
1½ cakes yeast foam
⅓ cup sugar

Soak liquid, yeast, salt and sugar over night. In the morning stir to sponge. Let rise in warm place ½ hour. Stiffen with remaining flour; kneed well. Let rise. Mold into loaves. Let rise to double size then bake 45 minutes.

SELECTED.

SALT RISING BREAD

¾ cup sweet milk
4 tablespoons cornmeal
1 tablespoon salt
1 tablespoon sugar
1 tablespoon lard
1 cup warm water to each loaf
Flour to make soft sponge

Scald milk, let cool a little, add corn meal. Put in warm place, 100 degrees from eight to ten hours. It should then be light and foamy. This is yeast and upon it depends the success of the bread. Next day add 1 cup water for each loaf wanted and make sponge. Let rise to twice its bulk then add more flour to kneed quite soft. Make into loaves in individual pans. Let rise again to double its bulk. Bake. Salt rising bread should not be mixed as stiff as yeast bread.

MRS. C. A. MORRISON.

RYE BREAD

1 gallon rye flour
4 tablespoons white flour
1 cake yeast
1 cup sorghum
½ cup butter
Salt

Scald rye flour. Cool till ready for yeast. Soak yeast cake from 1 to 4 o'clock. Make sponge with white flour, at bed time. In morning add sorghum, salt and butter, then stiffen with rye flour. When light make into loaves.

MRS. DEVLIN.

BROWN BREAD

½ cup sugar
½ cup molasses
2 eggs
2 tablespoons butter
1 teaspoon salt
2 cups sour milk
2 teaspoons soda
1½ cups white flour
2½ cups graham flour
½ cup raisins

Bake one hour in covered baking powder cans.

MRS. J. M. SCHELL.

BOSTON BROWN BREAD

1 cup corn meal
2 cups graham flour
1 cup New Orleans molasses
1 cup sweet milk
1 cup sour milk
¼ teaspoon salt
1 teaspoon soda
½ cup raisins

If too thin add more meal and graham. Steam 3 hours, bake ½ hour.

FLORENCE M. GEBHART.

BROWN BREAD

2 cups sour milk
½ cup molasses
½ cup sugar
2 cups graham flour
1 cup white flour
2½ level teaspoons soda
Pinch salt
½ cup raisins
½ cup nuts
Butter, size egg

Bake in 3 cans the size of corn cans in a slow oven 45 minutes or longer.

MRS. BURR MERRILL.

BROWN BREAD

½ cup sugar
½ cup molasses
2 cups sour milk
1 cup flour
2 cups graham flour
1 teaspoon salt
1 teaspoon soda
Raisins and nuts if desired

Bake in slow oven in two loaves.

MRS. J. F. WILCOX, Alhambra, California.

BOSTON BROWN BREAD

2 cups graham flour
1 cup white flour
½ cup sugar
2 cups sour milk
2 eggs
1 teaspoon soda
½ cup raisins

Bake in cans with lids on.

MRS. A. T. DAGGETT.

BAKED BROWN BREAD

½ cup sugar
½ cup molasses
2 cups sour cream or milk
1 teaspoon salt
1 cup white flour
2½ cups graham flour
1 tablespoon melted butter
1 teaspoon soda dissolved in hot water

Beat well and bake in loaves in moderate oven.

MRS. R. G. SABIN.

BROWN BREAD

2 cups sour milk
2 level teaspoons soda
½ cup molasses
¼ cup sugar, scant
1 egg
½ teaspoon salt
3½ cups graham flour
½ cup nuts
½ cup raisins

Put ingredients together in order named, beat well and bake in moderate oven. Will make two medium sized loaves.

MRS. DAVIS MAYNARD.

NUT BROWN BREAD

1 cup graham flour
3 cups white flour
1 cup sugar
1 egg
1 cup nuts
1 cup raisins
2 cups sweet milk
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons lard or butter

Mix dry ingredients, add milk, lard, eggs, nuts and fruit. Let raise 20 minutes, bake in slow oven 45 minutes.

MRS. WILL NEAL.

NUT BROWN BREAD

2 cups sour milk
½ cup molasses
1 large teaspoon soda
½ cup sugar
3 cups whole wheat flour
1 teaspoon salt
1 cup cut walnut meats

Add soda to molasses. Mix all ingredients thoroughly then add floured nut meats. Can be made with 1 cup white flour and 2 cups graham if whole wheat flour is not at hand.

MRS. MAY BELLEVILLE BROWN.

NUT BREAD

2 cups white flour
2 cups graham flour
4 teaspoons baking powder
1 teaspoon salt
1 cup sugar
2 cups sweet milk
1 egg
1 cup nuts, chopped

Mix dry ingredients, add milk and beaten eggs. Beat well and add nuts. Let rise in buttered pans 20 minutes. Bake ½ hour.

MRS. C. J. PECK.

NUT BREAD

2 cups milk
1 egg well beaten
½ cup sugar
1 teaspoon salt
4 cups flour
4 teaspoons baking powder
1 cup nuts left nearly whole

Mix well, place in two pans, let rise 20 minutes. Bake 50 minutes in slow oven.

MRS. R. G. SABIN.

NUT BREAD

4 cups flour
4 heaping teaspoons baking powder
½ teaspoon salt
1 egg
⅔ cup sugar
2 cups milk
1 cup English walnuts

Mix and let rise in baking pan about an hour. Bake in loaf.

MRS. O. L. DRAKE.

OATMEAL BREAD

4 cups boiling water
2 cups oatmeal
1 cup brown sugar
2 tablespoons lard or butter
2 tablespoons salt
1 cake Fleishman's yeast
10 cups flour

Pour boiling water over oatmeal, let cool and add brown sugar, butter, salt and yeast dissolved in a little water. Add 8 cups of flour, work and let stand until morning. Then add 2 more cups of flour and mold in 4 loaves. Let rise to double size and bake.

MRS. H. M. CURRY.

GRAHAM NUT BREAD

3 cups graham flour
½ cup white flour
1 cup sugar
1 teaspoon salt
3 rounding teaspoons baking powder
2½ cups milk
1 cup nuts

Bake slowly about one hour.

MISS FLORENCE GEBHART.

ROLLS

1 cup bread sponge
1 cup sweet milk
½ cup sugar
½ cup butter

Scald milk and sugar together, when cool add butter melted and mix with sponge, add flour to make soft dough. Let rise, kneed down, let rise again then roll, cut shape like Parker house rolls, bake when light.

MRS. O. L. DRAKE.

PARKER HOUSE ROLLS

1 cup mashed potatoes
1 quart milk
1 cup butter
1 cup sugar
1 teaspoon soda
1 teaspoon baking powder
1 tablespoon salt
1 cake compressed yeast

Scald milk, add butter and potatoes, let cool, then add the other ingredients, add flour to make sponge, let set 20 minutes, mix stiff, keep in a cool place until you want rolls or coffee cake. This will keep days but be sure rolls are light before putting in the oven.

MRS. C. L. SCHWARTZ.

POTATO ROLLS

1 cup flour
1 cup mashed potatoes
¾ cup lard
1 cup sweet milk
2 eggs, well beaten
½ cup sugar (scant)
Salt to taste
½ cup luke warm water
1 cake compressed yeast

Mix flour, lard, potatoes, sugar, salt, eggs; then add milk and yeast which has been dissolved in luke warm water. Set to rise for two hours in a warm place, make into a soft dough by adding 5 or 6 cups of flour; let rise again, then mold, and let rise again, then bake in a moderate oven.

MRS. J. B. SMITH.

SHAMROCK BUNNS

1 cake yeast (soaked) in warm water ½ hour
2 cups boiling water
2 tablespoons lard
1 teaspoon salt
⅔ cup sugar
2 eggs

When cool add enough flour to make sponge. Next morning add the 2 eggs beaten separately and flour to make stiff dough, let rise. Place in refrigerator 2 hours before baking. Pinch off dough size of walnut, put 3 in each gem pan. Bake 10 minutes in quick oven.

MRS. MILTON WHITE, Abilene, Kans.

SOUR CREAM BISCUIT

2 cups flour
1 cup sour cream
1 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt

Sift salt and baking powder with flour. Stir the soda in the cream. Handle lightly on a well floured board.

MRS. EDGAR DAVIS.

SWEET MILK BISCUIT

2 cups flour
1 cup sweet milk
1 teaspoon baking powder
¼ heaping tablespoon shortening
¼ teaspoon salt

Sift salt and baking powder with flour. Mix shortening well with flour. Add milk.

MRS. EDGAR DAVIS.

SLEEPY EYE BISCUIT

2 cups flour
2 scant teaspoons baking powder
1 rounded tablespoon lard
1 cup sour milk or buttermilk
⅓ teaspoon soda

Sift about ½ of the flour and the baking powder into the milk and soda, then add the lard, melted, then add the remainder of the flour. Turn onto a well floured board and cut. Bake quickly.

MRS. MARY G. MCCONNELL.

CHEESE BISCUIT

2 cups flour
1 cup milk
2 teaspoons baking powder
1 scant tablespoon lard
1 cup grated cream cheese (dry)
1 pinch salt

Mix cheese with flour, then add lard and milk, roll out ½ inch thick. Bake in quick oven.

MRS. ERNEST DRAKE.

NUT BISCUIT

1 quart flour
1½ teaspoons baking powder
½ teaspoon salt
1 pint buttermilk or sour milk
1 teaspoon soda
½ cup nuts cut fine and floured

Sift together dry ingredients, except soda, add buttermilk and soda, then nuts. Mix quickly, roll ½ inch thick, cut with small cutter and bake in quick oven.

MRS. J. FRANK WILCOX.

MUFFINS

1 egg
2 tablespoons sugar
1 heaping tablespoon lard
½ teaspoon salt
1⅛ cup milk
2 cups flour
2 teaspoons baking powder

Mix in order named.

MRS. MAC STEVENSON.

DATE MUFFINS

1 egg (well beaten)
2 tablespoons sugar
1 rounded tablespoon shortening
1 pinch of salt
1 cup sour milk
½ teaspoon soda
1 rounded teaspoon baking powder
1½ cups flour

Halve dates and place in dough after filling muffin pans.

MISS KATHERINE ADDISON.

GRAHAM GEMS

½ cup flour
1 cup graham flour
1 pint sour milk, part sour cream or
2 tablespoons butter
½ teaspoon salt
½ teaspoon soda
1 tablespoon sugar
1 egg

Beat egg and sugar well together, then add sour milk and soda, afterward flour.

MRS. BELLE QUINCY.

BRAN GEMS

2 tablespoons New Orleans molasses
2 cups bran
1 cup flour
1 cup milk
1 teaspoon soda
Salt
1 tablespoon melted butter

This can also be baked in small loaf. Mix dry ingredients then add the rest. Bake in gem pans 20 minutes.

MRS. FRED D. SHELLABARGER.

POPOVERS

2 eggs
1 cup milk
½ teaspoon salt
1 cup flour

Beat eggs till creamy, add milk and salt. Place sifted flour in another bowl, add milk, mix gradually, beating until smoothe. Fill hot oiled gem irons a little more than half full. Bake 30 minutes in moderate oven.

MISS SUTTON.

WAFFLES

2 eggs (well beaten)
1 teaspoon salt
1 tablespoon sugar
3 cups sour milk
1 teaspoon soda

Flour to make pancake batter. Beat well and add soda when just ready to bake, dissolve soda in a little hot water and stir in very gently. Disturb batter as little as possible while baking waffles.

MRS. M. L. MITCHELL.

CRISP SOUTHERN WAFFLES

1 egg
1 tablespoon sugar
2 tablespoons corn meal
½ teaspoon salt
2 tablespoons melted butter
1 pint sweet milk
2 teaspoons baking powder

Flour to make thin batter.

MRS. M. L. MITCHELL.

GRIDDLE CAKE

1½ cups flour
2 teaspoons baking powder
¼ teaspoon salt
1 teaspoon sugar
1 egg
1 tablespoon melted butter
1 cup milk

Sift dry ingredients, beat egg and add with milk, when well mixed add melted butter.

MRS. F. L. CHASE.

SALLY LUNN

1 cup sugar
1 cup butter and lard mixed
2 eggs
1 cup sweet milk
3 cups flour
2 teaspoons baking powder

Cream sugar and shortening, add whole eggs and beat till creamy, add milk and flour, put in deep pan with spout, grate nutmeg over the top and bake 30 minutes.

MRS. MAY BELLEVILLE BROWN.

SALLY LUNN

½ cup butter
¼ cup sugar
1 cup milk
1 egg
2 cups flour
2 teaspoons baking powder
¼ teaspoon salt

Bake in quick oven.

MRS. H. T. HARVEY.

CURRANT LOAF

1 tablespoon butter
1 cup sugar
1 egg
Little more than ½ cup milk
1½ cups flour
1 teaspoon baking powder

When well mixed, add ¾ cup currants lightly dusted with flour. Bake in a loaf, and serve hot.

MRS. EDITH BROWN EDQUIST.

CORN BREAD

2 eggs
3 tablespoons melted shortening
3 tablespoons sugar
Little salt
1½ cups cornmeal
1½ cups flour
3 teaspoons baking powder

Sweet milk to make thin batter.

MRS. L. F. PARSONS.

GINGER BREAD

1 cup sugar
1 cup shortening
2 large tablespoons molasses
2 eggs
1 teaspoon ginger
½ teaspoon salt
1 cup sour milk
1 teaspoon soda
2 cups flour

MRS. C. W. MCBRIDE.

DUTCH APPLE CAKE

2 cups flour
¼ cup butter
1 cup milk (scant)
½ teaspoon salt
1 heaping teaspoon baking powder
1 egg
4 apples pared and sliced

Put apples on top of the soft dough, sprinkle with one-half cup sugar.

SAUCE FOR SAME:

1 tablespoon melted butter
1 tablespoon flour
2 scant cups milk

Beat one egg with ½ cup of powdered sugar and stir into the thickened milk, cook one minute and add flavoring.

MRS. JOHN EBERHARDT.

APPLE TOAST

½ cup milk
2 eggs
4 slices of bread
1 cup apple sauce

Beat eggs and add milk, dip the bread into this mixture. Place in buttered pans and bake until brown. Spread with apple sauce and serve very hot. Better than it sounds.

MRS. JOHN EBERHARDT.

BREAD

Yeast:

1 good sized potato
1 cup boiling water
1 tablespoon sugar
1 teaspoon salt
¼ cake yeast foam

Bread:

6½ cups flour
½ tablespoon lard
½ tablespoon butter
½ cup sugar
1 pint cold scalded milk
¼ tablespoon salt

Grate the potato and pour cup of boiling water over it till it thickens like starch. After taking from stove, add sugar and salt. When mixture is cold add yeast which has been dissolved in warm water. Then yeast must stand two days before using. Mix flour, lard and butter like pie crust at night. Make hole in center and put in scalded milk, sugar, salt and ½ cup yeast. Let stand until next morning before working down. After working down in morning, work once more before making in loaves or rolls.

Mrs. Leon Stevenson.

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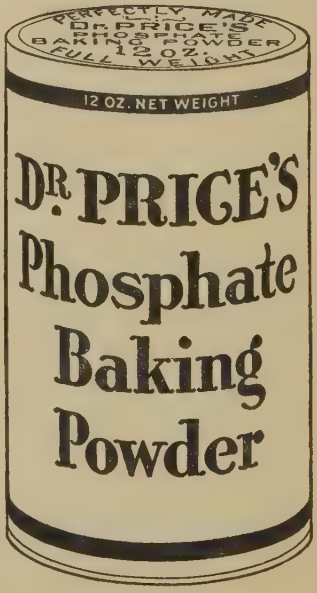

Cakes

There are two kinds of cakes—cup or butter cake, and sponge cakes. Cup or butter cakes contain butter or other shortening. Sponge cakes do not contain shortening. Cup or butter cakes are leavened by baking powder or by some other leavening agent of that kind, while sponge cakes are leavened by the expansion of air imprisoned in the cells of the egg yolks or whites, which are beaten in order to hold this air. When cream of tartar is used in sponge cakes it is in order that the whites may be toughened by its use so that they will better hold air. Cup or butter cakes require a hotter oven than do sponge cakes. Each kind, however, permit an endless number of variations.

The pans should be greased for a butter cake and lined with a greased paper if one is very particular, and this greased paper is then dusted lightly with flour. For a cup cake the heat in oven should be sufficient if white paper turns deep yellow in five minutes; for a sponge cake the paper should turn a faint yellow in five minutes.

To mix a sponge cake: Separate the yolks and whites of eggs, beat yolks until thick and add sugar gradually, beating it in, then add flavoring. Beat whites fine and dry, and cut and fold in at the last. Never stir a sponge cake.

To mix a butter cake: Cream the butter (if it is lard, warm a little, or stir until soft), then add sugar slowly. Sugar should be well creamed with butter before proceeding. (If sugar is not well creamed in butter cake, or if coarse in a sponge cake, texture of cake will be coarse and crust rough. To prevent this roll sugar with rolling pin). Then add yolks of eggs well beaten, then flavoring. Mix and sift flour and baking powder several times, and add to the mixture alternately with the milk. Lastly, fold in egg whites, beaten stiff. Do not stir after egg whites are added.

In baking, divide the time into fourths, as for bread: 1st quarter to allow cake to rise; 2nd quarter, to allow cake

to brown; 3rd quarter, to allow cake to continue to brown while cooking; 4th quarter, to turn dark brown and shrink from sides of pan.

CREAM CAKE

1 cup sugar
2 eggs
1 cup flour
2 teaspoons baking powder
½ cup hot water

FILLING:
½ cup sugar
1 egg
2 tablespoons flour
2 large cups milk
Flavoring

Beat eggs until light, then add sugar and beat until sugar is dissolved. Then add flour and baking powder and last the hot water. Beat hard, and bake in two jelly tins.

For Filling—Cook this cream in double boiler until thick. Let cool. Split the cakes and put cream in the center for filling.

MRS. FRED D. SHELLABARGER.

ANGEL FOOD CAKE

Whites of 18 eggs
1½ teaspoons cream of tartar
3 cups Swansdown cake flour
3 cups sugar
¼ cup almonds blanched and split
1 cup Maraschino cherries
3 teaspoons lemon or orange extract

Sift the flour and sugar eleven times separately. Whip whites of eggs until they begin to froth, then add cream of tartar and whip till stiff. Then add about half the sugar and fold in; then half the flour. Then add the other half of sugar and other half of flour and fold in. Put in the flavoring when you add the first sugar.

Put a layer about an inch deep in a large ungreased cake pan; then sprinkle in part of the nuts and part of the cherries which have been previously floured; then another layer of the batter and then the rest of the nuts and cherries. Bake an hour in a slow oven. Take out and invert the pan till cold, before removing. Ice with cooked icing.

MRS. J. H. BELL.

ANGEL FOOD CAKE

1 cup egg whites (9 to 11 eggs)
1 level teaspoon cream of tartar
1½ cups sugar
1 cup cake flour
¼ teaspoon salt
1 teaspoon almond flavoring

Beat egg whites with salt until foamy. Add cream of tartar and continue beating until eggs are stiff, but not dry. Fold in the sugar, 1 tablespoon at a time. Add flavoring. Fold in flour in same manner as sugar. Pour in ungreased cake tin and bake in very slow oven fifty to sixty minutes, increasing heat slightly when cake is almost done.

MRS. DORMAN DRAKE.

ANGEL FOOD CAKE

Whites of 11 eggs
1½ cups sugar
1 cup cake flour
Pinch of salt
1 teaspoon cream of tartar
1 teaspoon vanilla
1 cup nut meats

Sift sugar and flour together 7 times. Put cream of tartar and salt in eggs and beat very light, fold in sugar and flour, add vanilla and nuts. Put in cold oven and bake slowly 1 hour.

MRS. H. T. FLOYD.

WHITE CAKE

½ cup butter
1½ cups sugar
1 cup water
2½ cups flour
2 teaspoons baking powder
6 eggs (whites)

FILLING:
½ pound figs (chopped)
1 cup sugar
½ pint water

Beat butter and sugar to a cream; add water, then flour and baking powder sifted, and lastly the beaten egg whites. Bake in layers.

For filling—Cook figs, sugar and water slowly until thick enough to spread.

MRS. CHARLES LEE.

SUNSHINE CAKE

1 cup butter
2 cups sugar
1 cup sweet milk
11 egg yolks, beaten light
3 cups flour, sifted 3 times with
2 teaspoons baking powder

Bake in tube pan 45 minutes. Use any flavoring desired.

MRS. W. H. MARSH.

HICKORY NUT CAKE

1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
2 eggs, yolks
2 teaspoons baking powder
1 pint hickory nut meats
7 egg whites

Mix the chopped nuts with flour, add to cake mixture. Add stiffly beaten egg whites last, folding in.

MRS. ERNEST DRAKE.

LADY CAKE

3 ounces shelled almonds
1 ounce bitter almonds
½ gill rose water
½ pound butter
¾ pound sugar
¾ pound flour
½ pint of whites of eggs
½ gill rich cream

Blanch almonds and pound to paste with rose water, putting only two almonds and a few drops of rose water in first, increasing slowly. When paste is smooth rub butter and sugar to a cream, then stir in paste. Beat hard until smooth. Add sifted flour and stiff whites alternately little at a time. Stir in the cream and beat vigorously until very light. Bake in shallow pans one hour or more. Cool slowly.

MRS. CORINNE BOSSEMEYER.

WHITE FRUIT CAKE

1 cup butter
2 cups sugar
2½ cups flour
7 eggs (whites)
1 cup milk
2 teaspoons baking powder (not heaping)
1 pound white raisins
¼ pound citron
1 pound figs
1 pound blanched almonds

Chop fruit and sift flour over it and stir in after mixing cake. Bake slowly.

MRS. GEO. L. ROSS, Buffalo, N. Y.

RAILROAD CAKE

Break two eggs into a cup and fill it up with sour cream. Add:

1 cup of sugar
1½ cups flour
½ teaspoon of soda
Pinch of salt
Nutmeg

Bake in a moderate oven. A delicious tea cake.

MRS. J. J. EBERHARDT.

SMALL WHITE CAKE

½ cup butter
1 cup sugar
½ cup milk
½ teaspoon vanilla
2 scant cups flour
1½ teaspoons baking powder
Whites of four eggs

Cream the butter and sugar, add milk and flour alternately, then vanilla and beaten whites. Sift flour and baking powder together. Bake in a loaf pan. Use a boiled white icing.

MRS. C. H. GAWTHROP.

LADY BALTIMORE CAKE

1 cup butter
2 cups sugar
3½ cups flour
1 cup sweet milk
2 level teaspoons baking powder
6 eggs (whites)
1 teaspoon rose water

FILLING:
3 cups sugar
1 cup boiling water
3 eggs (whites)
1 cup chopped raisins
1 cup chopped nut meats (walnuts or pecans)
½ doz. figs cut in fine strips

Cream butter, add sugar gradually, beating steadily, then the milk and flavoring, next the flour and baking powder sifted, and lastly the stiffly beaten egg whites, folding them in. Bake in three layers in oven hotter than for loaf cake.

For filling—Dissolve sugar in boiling water, and cook until it spins a thread. Pour over the stiffly beaten whites of eggs, stirring constantly. Add to this the raisins, nuts and figs. Use filling between layers and for top and sides of cake.

MRS. KARL M. DAVIS.

WHITE CAKE

½ cup butter
1½ cups sugar
4 eggs (whites)
Pinch of salt
1 cup milk
2¼ cups cake flour
2 teaspoons baking powder
Flavoring

Mix butter and sugar, add milk, flour and baking powder, flavoring, and fold in eggs. Bake in two layers.

HATTIE HYNES.

COCOANUT BALLS

Cut angel food cake in squares about 2½ inches, cover with plain white boiled icing and roll in balls in fresh grated cocoanut. These are nice to serve for parties.

MRS. E. METZ WRIGHT.

FRUIT CAKE

12 eggs
1 pound sugar
1 pound butter
1 pound flour
1 small tablespoon soda
1 cup coffee
1 pound each almonds, figs
2 pounds each raisins, currants
½ pound citron
1 cup molasses
1 tablespoon cinnamon
3 nutmegs

Bake two hours. Will make four loaves.

MRS. Z. C. MILLIKIN.

SUNSHINE CAKE

Whites of 7 eggs
Yolks of 5 eggs
1 cup sugar
1 scant cup flour (well sifted)
¼ teaspoon cream of tartar
1 teaspoon flavoring

Beat yolks until stiff and set aside. Add pinch of salt and cream of tartar to whites and beat till stiff, add sugar, then yolks beaten, and flavoring, and fold in flour. Bake 40 to 50 minutes.

MRS. J. H. WINTERBOTHAM.

SPICE CAKE

1 cup sugar
½ cup butter
1 egg
1 cup milk
2 cups flour
1 teaspoon cream tartar
½ teaspoon soda
2 teaspoons cinnamon
1 teaspoon each cloves and allspice
⅓ nutmeg grated

Cream butter and sugar, add the egg, then alternately the milk with the flour sifted with cream of tartar, soda and spices. Use chocolate icing.

MRS. GEORGE SEITZ.

FIVE EGG CAKE

1 cup butter
2 cups sugar
1 cup milk
5 eggs
3¼ cups flour
2 teaspoons baking powder (rounded)
Lemon flavoring

Cream butter and sugar and egg yolks, add milk and flour alternately, and lastly the stiffly beaten whites of three eggs, leaving the whites of two for frosting. Bake in large loaf.

MRS. FRED ABEL.

ORANGE CAKES

1 cup sugar
3 tablespoons butter
2 eggs, added unbeaten
½ orange, juice
½ orange, grated rind
1½ cups flour
2 teaspoons baking powder

Bake in gem pans.

MRS. W. B. STEVENSON.

NUT CAKE

½ cup butter
1½ cup sugar
3 eggs
1 cup milk
2 teaspoons baking powder, level
2½ cups flour
1 cup chopped nuts
Vanilla flavoring

Bake in two layers. Use maple icing.

MRS. CHARLES LEE.

GOLDEN ROD CAKE

12 eggs, yolks
1 cup sugar
1 cup sifted flour
4 tablespoons orange juice or milk
2 teaspoons baking powder
Use level measures

Beat eggs till very light, add sugar. Stir in alternately the orange juice and flour, sifted again with baking powder. Bake in moderate oven.

MRS. JAMES H. WALKER.

RIBBON CAKE

2 cups sugar
1 cup butter
1 cup water
6 egg whites
3½ cups flour
3 teaspoons baking powder

Divide batter, add to half one teaspoon each cinnamon cloves, and allspice, and one cup raisins. Bake in two layers.

MRS. H. T. FLOYD.

BURNT SUGAR CAKE

1½ cups sugar
½ cup butter
1 cup cold water
2 eggs
2 teaspoons baking powder
2½ cups flour, or 3 if pastry flour is used.
Vanilla

½ cup sugar melted in skillet until it throws off a blue smoke. Add ¼ cup boiling water. Cool and stir into cake.

Filling—Leave one tablespoon of the burnt sugar in skillet, add one cup of sugar, butter size of egg, one-half cup water, and cook the same as caramel. Beat until creamy.

MRS. P. M. RICHARDSON.

CREAM SPONGE CAKE

1 cup sugar
1 cup flour
2 eggs
1½ teaspoons baking powder
Pinch of salt

Sift together sugar, flour, baking powder and salt. Break eggs into cup and beat hard until light, then fill up cup with thick cream, turn this into dry mixture, fold carefully together, flavor to taste.

MRS. J. M. PITTS.

BREAD CAKE

1 pint bread sponge
1½ cups raisins
½ pound nuts
¾ cups shortening
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon nutmeg
2 eggs
2 cups sugar
Pinch of salt

Thicken with flour until consistency of fruit cake. Put in deep cake pan to rise until light, then bake slowly an hour or more.

MRS. L. F. PARSONS.

MOCK ANGEL CAKE

1 cup sugar
1 cup flour
2 teaspoons baking powder
1 cup milk
Whites of 2 eggs
Flavoring

Mix dry ingredients, add cup of milk, heated to boiling point, stirring in quickly. Add beaten egg whites. Bake in moderate oven. When done turn up until nearly cold.

MRS. M. L. MITCHELL.

SOUR CREAM CAKE

1 cup thick sour cream
1 level teaspoon soda
1 cup raisins or nuts and raisins
1 cup dark brown sugar
1¼ cups flour, heaping
½ teaspoon cloves
1 teaspoon cinnamon
Pinch of salt

MRS. L. A. WILL.

APPLE SAUCE CAKE

1 cup sugar
½ cup butter
1 egg
1½ cups apple sauce
1 teaspoon soda in sauce
½ cup raisins
2½ cups sifted flour
2 teaspoons baking powder
2 tablespoons chocolate dissolved in hot water
Spice to taste

Add mashed apple sauce very cold.

MRS. A. T. DAGGETT.

HURRY-UP CAKE

1 egg or 2 whites
1 cup sugar
1¾ cups flour
2 rounding teaspoons baking powder
Butter and milk

Mix flour, sugar and baking powder together. Break egg into measuring cup; fill half full of butter, then fill with milk. Flavor. Put all together and stir five minutes. Will make two layers. Use powdered sugar icing.

MRS. L. A. WILL.

ORANGE CAKE

1½ cups sugar
½ cup butter
½ cup cold water
3 eggs, save whites of two for icing
1½ cups flour
1 teaspoon baking powder
Juice 1 orange

ICING

1¼ cups sugar
⅓ cup water

Boil till it threads. Pour over stiffly beaten whites of two eggs. Add grated rind of one orange.

MRS. CARL WARD.

SOUR CREAM CAKES

2 eggs beaten whole
1 cup sugar
½ cup sour cream
½ teaspoon soda
½ teaspoon salt
1½ cups flour
1 scant teaspoon baking powder
Flavor with lemon

Bake in gem pans. Makes 1 dozen.

MRS. W. S. HARVEY.

CRUMB CAKE

4 cups flour
3 teaspoons baking powder
1 cup shortening
2 cups raisins
2 cups sugar
2 cups sour milk
1 level teaspoon soda

Rub shortening in flour as for pie. Add sugar, teaspoon cinnamon, nutmeg, ½ spoon cloves, and fruit to flour and shortening. Then stir in milk. Nuts, citron or lemon may be added. This makes a large cake.

MRS. DAN YORDY.

CRUMB CAKE

2 cups light brown sugar
2½ cups flour
¾ cup butter

Crumb this all together and then add:

1 cup sour milk
3 eggs
1 teaspoon cloves
1 teaspoon cinnamon
1 cup chopped nuts
1 cup raisins
1 teaspoon soda

Bake in two layers 40 minutes. Put together with cooked icing.

MRS. J. H. BELL.

STIR ALL TOGETHER CAKE

2 cups Swansdown flour
4 level teaspoons baking powder
Whites of 3 eggs
1½ cups sugar
½ cup butter
1 cup milk

Stir all together and bake in two layers or loaf.

ICING

1 cup sugar
3 tablespoons cold water

Unbeaten white of one egg

Cook in double boiler 8 minutes—beat with egg beater while cooking.

MRS. CHAS. BENJAMIN.

JELLY ROLL

1 cup sifted flour
Scant ½ teaspoon salt
2 level teaspoons baking powder
1 teaspoon lemon juice
2 eggs beaten light
1 cup sugar
⅓ cup hot milk
Jelly

Beat sugar into eggs, add lemon juice, then flour, sifted with salt and baking powder and lastly the milk. Bake in buttered pan. Turn out on damp cloth, trim off crisp edges; spread with jelly and turn over and over into a roll. Dredge with powdered sugar.

MRS. KARL M. DAVIS.

APPLE SAUCE CAKE (No eggs)

1 cup sugar
½ cup butter
2½ cups flour
1½ cups apple sauce
1 cup raisins
1 cup nuts
1 teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
1 tablespoon cocoa

Mix soda with the apple sauce.

MRS. EDGAR DAVIS.

FRUIT CAKE

4 cups brown sugar
2 cups butter
2 cups sour milk
8 cups flour
8 eggs
2 teaspoons soda
2 teaspoons nutmeg
2 tablespoons cinnamon
2 tablespoons allspice
1 pound currants
1 pound raisins
1 cup nuts

Makes three cakes.

MRS. BELLE QUINCY.

PORK FRUIT CAKE

1 pound salt pork, chopped fine
1½ cups boiling water
2 cups sugar
1 cup molasses
1 teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
1 pound currants
1 pound raisins
1 pound citron and orange peel.

Mix in above order with citron and peel chopped fine. Flour to make very stiff. Should be baked in a slow oven in a large pan.

MRS. R. J. SURFACE.

DATE CAKE

2 eggs, well beaten
1 scant cup sugar
2 tablespoons flour (heaping)
1 teaspoon baking powder
1 cup chopped nuts
1 cup chopped dates

Flavor and bake 30 or 40 minutes.

MRS. W. E. MOWERY.

MARBLE CAKE

WHITE PART:
1 cup white sugar
½ cup butter
½ cup sweet milk
2 cups flour
1½ teaspoons baking powder
Whites of four eggs

DARK PART:
1 cup brown sugar
½ cup sorghum molasses
½ cup butter
½ cup sour cream
Yolks of 4 eggs
2½ cups flour
1 nutmeg
1½ teaspoons cinnamon
1 teaspoon allspice
2 teaspoons cloves
½ teaspoon soda dissolved in molasses

Bake in a loaf pan in moderate oven. Put spoonful of white and then of dark part in pan.

MRS. ANNA E. AMSDEN.

FEATHER CAKE

4 eggs
1½ cups granulated sugar
¾ cup butter
½ cup water
2½ cups cake flour
2 teaspoons baking powder
Vanilla flavoring

Sift flour once, then measure, add baking powder and sift three times. Cream butter and sugar; beat yolks to very stiff froth and stir in. Whip whites until very stiff, add water, then whites of eggs, then flour, and stir very hard. Put in slow oven at once; will bake in 30 or 40 minutes. Good for layers.

MRS. L. C. STAPLES.

DOLLY VARDEN CAKE

2 cups sugar
½ cup butter
4 eggs
1 cup milk
3 cups flour
2 teaspoons baking powder

Cream sugar, butter and yolks of eggs. To this add milk, flour sifted with baking powder and well beaten whites of eggs. Divide dough in two parts; to one-half add one cup of raisins chopped fine, one-half cup currants, 2 spoons each cinnamon, cloves. Bake in layers.

MRS. GEO. WARREN.

COFFEE CAKE

1 cup sugar
1 cup sweet milk
2 cups flour
1 egg
Butter size small egg
2 teaspoons baking powder

Cream butter and sugar; add egg, well beaten; add milk and flour alternately, sifting in baking powder with last of flour. Pour batter into shallow pan; put bits of butter on top and sprinkle with sugar and cinnamon. Care should be taken not to have the oven too hot, as butter and sugar will cause cake to scorch easily.

MRS. PAUL WAKENHUT.

EGGLESS CAKE

2 cups sugar
½ cup butter
1 teaspoon cinnamon
2 cups sour milk with
1 teaspoon soda
1 cup raisins
1 cup walnut meats
3 cups flour
Cinnamon, cloves and nutmeg to taste

Bake in loaf.

MISS BERTHA HOPKINS, Lyons, Kans.

GOLD CAKES

Yolks 4 eggs
½ cup butter
1 cup sugar
½ cup sour milk
1½ cups flour
½ tablespoon cornstarch
½ teaspoon soda
Flavor with lemon and vanilla

Cream butter and sugar; dissolve soda in sour milk; add sifted cornstarch in with flour; add yolks lastly, beaten very light and creamy. Beat cake light before adding eggs. Bake in gem pans. Will make about 14 cakes.

MRS. FRED ABEL.

JAM CAKE

1¼ cups sugar
½ cup butter
2 cups flour
1 cup jam, (cranberries are best)
4 eggs
1 teaspoon each cloves, cinnamon and nutmeg
4 tablespoons sour milk
1 small teaspoon soda

Add jam last, stirring as little as possible.

MRS. J. A. MISHLER.

EASTER CAKE

½ cup butter (scant)
1 cup sugar
4 egg yolks
2 tablespoons lemon juice also grated rind
1¼ cups sifted flour
½ teaspoon soda
Whites of 4 eggs beaten dry

Cream butter; add sugar gradually, then beaten yolks, lemon juice, flour and soda. Fold in whites last. Bake in muffin tins.

ELSIE WATKINS.

FRUIT CAKE

3 cups sifted flour
2 cups white sugar
½ pound citron sliced very thin
1 pound blanched almonds chopped fine
2 pounds raisins chopped and floured
1½ pounds currants
¾ pound figs, chopped
½ cup butter
1 orange pulp and rind chopped
½ pint grape juice
6 eggs
½ of a nutmeg
½ teaspoon cloves
1 teaspoon soda

Cream butter, add sugar, beat quite light. Add spices, orange, grape juice, figs. Beat until thoroughly mixed. Add yolks of eggs, flour by degrees, raisins, almonds, currants and lastly, whites of eggs. Put layer of cake in pan and then a layer of citron until pan is nearly full. This makes a large cake.

MRS. EDGAR DAVIS.

DEVIL'S FOOD

FIRST PART:
1 cup chocolate
1 cup brown sugar
½ cup sweet milk

Heat to dissolve chocolate but not boil. Add vanilla.

SECOND PART:
1 cup brown sugar
½ cup butter
2 eggs beaten separately
1 cup sweet milk
2¼ cups flour
1 teaspoon soda sifted in

Stir in chocolate while warm. Then add whites of eggs. Bake in three layers.

MRS. BELLE QUINCY.

CHOCOLATE CAKE

Boil ⅔ cup cocoa or chocolate

Let cool.

1 cup brown sugar
½ cup white sugar
½ cup butter
2 eggs
1 cup brown sugar
½ cup milk
1 cup sweet milk
2 cups flour
1 level teaspoon soda
Flavoring

MRS. LEO HERZIG.

MAHOGANY CAKE

1½ cups sugar
½ cup butter
2 eggs
1 cup milk
4 tablespoons grated chocolate
2 cups flour
1 level teaspoon soda
Salt
1 teaspoon vanilla

Cream butter and sugar; add eggs; ½ cup of milk and flour in which soda has been sifted. Cook the grated chocolate and ½ cup milk until it thickens, then add to first mixture. Beat 5 minutes. Add vanilla and bake in moderate oven.

MRS. MILTON WHITE, Abilene.

SOUTHERN DEVIL'S FOOD CAKE

FIRST PART:
½ cup grated chocolate
1 teaspoon soda
½ cup boiling water

SECOND PART:
2 cups sugar
1 cup butter
2 eggs slightly beaten
⅔ cup sour milk
1 teaspoon baking powder sifted with
2½ cups flour
1 teaspoon vanilla

Stir first part together, and let stand until second part is mixed, then add.

MRS. FRED STEVENSON.

DEVIL'S FOOD CAKE

DARK PART:
¼ cake chocolate
½ cup sweet milk
1 cup brown sugar
1 egg yolk well beaten

Boil and let cool

LIGHT PART:
½ cup butter
1 cup brown sugar
2 eggs beaten separately
1 teaspoon vanilla
½ cup milk
1 teaspoon soda dissolved in milk
2 cups flour

Mix in order given, add dark part and bake in two layers or loaf.

MRS. W. H. MOORE.

CHOCOLATE CAKE (Sour Cream)

Melt 3½ squares of chocolate in pan over hot water.

1 cup sour cream
1¼ cups white sugar
3 eggs beaten separately
1½ cups flour
2 teaspoons baking powder
½ teaspoon soda dissolved in cream
1 teaspoon vanilla

Bake in two layers or loaf.

ICING

1 square chocolate melted over hot water. Add 5 tablespoons of hot water and powdered sugar till stiff enough to spread. Vanilla.

MRS. EDGAR DAVIS.

SMALL CHOCOLATE CAKE

½ cup butter
1 cup sugar
2 squares chocolate
2 eggs
½ cup milk
1 cup flour
1 rounded teaspoon baking powder
Vanilla

Cream butter and sugar; add eggs, one at a time and stir briskly; add chocolate, which has previously been dissolved by putting in bowl over steam of tea-kettle, then milk, then flour, with baking powder sifted in, then vanilla. Bake in small loaf or two layers. Ice with chocolate or white icing.

MRS. FRED ABEL.

BROWN CAKE

1 cup sugar
½ cup butter
1½ cups flour
2 squares chocolate
½ cup milk
2 teaspoons baking powder
1 teaspoon vanilla

ICING

1½ cups sugar
½ cup milk
2 tablespoons butter

Boil till it spins a thread and beat till it thickens.

MRS. CARL WARD.

CHOCOLATE CAKE

½ cup butter
1½ cups light brown sugar
½ cup milk
3 eggs
2 cups pastry flour
2 teaspoons baking powder

CHOCOLATE PART

5 tablespoons brown sugar
2 squares chocolate
½ cup milk

Cook chocolate part and put in cake when cool. Bake in sheet or layers and use any chocolate icing.

MRS. FAY DRAKE.

MASHED POTATO CHOCOLATE CAKE

4 eggs
2 cups sugar
1 cup butter
½ cup milk
½ cup grated chocolate
1 cup mashed potatoes
2 teaspoons baking powder
Vanilla
2 cups flour

If desired add 1 cup chopped nut meats and 1 teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg. Bake either in two layers or loaf. MRS. WM. STARRETT.

CLEVELAND CAKE

3 cups flour
2 cups brown sugar
1 cup butter
½ cup nuts
2 level teaspoons soda
2 cups sour milk
1 cup raisins
½ teaspoon each cinnamon, cloves, nutmeg and allspice.

Stir soda into a little of the sour milk and add to cake last thing. Allow to cool in the pan. No icing needed.

MRS. B. F. MERRILL.

GRAHAM CRACKER CAKE

1 cup sugar
½ cup butter
¾ cup sweet milk
⅓ cup flour
3 eggs beaten separately
2 cups graham crackers rolled fine
2 rounding teaspoons baking powder in the cracker crumbs
1 teaspoon vanilla

One small package of cocoanut if desired. Makes two layers. Put together with following frosting:

1 cup sour cream
1 cup sugar
1 cup nuts

Bring cream and sugar to boiling point. Wash down sides of pan, add nuts and boil to soft ball stage. Remove from fire and beat till creamy.

Edna Verna Eberhardt.

COFFEE CAKE

1½ cups sugar
1 cup butter
1 cup cold coffee
2 eggs
Flour to make stiff batter
1 teaspoon soda
1 cup raisins
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg

Mrs. Carl Ward.

Icings

CHOCOLATE FILLING

1 pint brown sugar
2 squares of chocolate
1 cup water
1 teaspoon vanilla
1 cup pecan nuts
Butter size of an egg

Cook twenty minutes and stir in nut meats when nearly done.

Mrs. H. T. Floyd.

FRUIT ICING

1 cup dates
1 cup figs
1 cup nut meats
Pulverized sugar
Cream

Grind dates, figs and nut meats in food chopper, moisten with cream and add a little pulverized sugar.

Mrs. Fred D. Shellabarger.

CHOCOLATE ICING

1 cup cream
1 scant cup sugar
2 small tablespoons flour
¼ cake Bakers chocolate

Boil eight (8) minutes and stir until cold.

Mrs. J. J. Eberhardt.

CREAM ICING

1½ cups sugar
½ teaspoon vanilla
⅓ cup milk

Boil five (5) minutes. When cool beat until creamy.

Katherine Addison.

ORANGE FILLING

½ cup sugar
¼ cup orange juice
1 egg
2½ tablespoons flour
½ tablespoon lemon juice
1 teaspoon butter

Mix thoroughly sugar and flour. Add grated rind of ½ orange, then orange juice, lemon, egg (slightly beaten), and butter. Cook in double boiler ten minutes stirring constantly. Cool and spread.

Mrs. Gordon Walker.

CARAMEL FROSTING

½ cup sugar (burned quite brown).
½ cup boiling water
1 scant cup sugar
White of 1 egg

Add water to browned sugar, stir over fire until all lumps are dissolved, add sugar and boil until it threads. Beat egg very stiff, then very gradually beat in boiled sugar and beat hard with Dover beater until cold. If it hardens too fast while beating add boiling water, a teaspoonful at a time. When cool it should be stiff like beaten white of egg.

MRS. J. J. EBERHARDT.

MARSHMALLOW PASTE

¾ cup sugar
1¼ cups milk
½ teaspoon vanilla
¼ pound marshmallows
2 teaspoons hot water

Put sugar and milk in a sauce pan, heat slowly to boiling point without stirring and boil six minutes. Break marshmallows into pieces and melt in double boiler. Add hot water and cook until the mixture is smooth; then add hot syrup gradually, stirring constantly. Beat until cool enough to spread, then add vanilla.

MRS. BYRON WILDER.

BANANA FILLING

3 bananas
3 egg yolks
1 cup sugar
⅓ cup water

Boil sugar and water until it spins a thread. Add bananas peeled and sliced lengthwise, and egg yolks well beaten. Cook ten minutes, stirring constantly.

MRS. C. R. CRAVENS.

SOUFFLE ICING

1 cup sugar
3 tablespoons water
1 unbeaten egg white
½ teaspoon lemon extract
½ teaspoon vanilla
Pinch cream of tartar

Cook seven minutes in double boiler beating constantly with Dover beater. Add flavoring when done.

MISS EDNA CONVERSE, Chapman, Kans.

UNCOOKED BUTTER ICING

½ cup butter
2 cups powdered sugar
½ teaspoon vanilla
¼ cup hot coffee

Cream butter and sugar, add coffee and vanilla. For chocolate icing add ½ cup cocoa and nut meats if desired.

MRS. D. E. REITZ.

MARSHMALLOW FROSTING

1 cup sugar
⅓ cup water
1 egg white
8 marshmallows

Boil sugar and water until it threads, stir in marshmallows, cut into bits, beat into the stiffly beaten whites of egg. Beat hard until cold.

MRS. F. G. HOUGHTON.

PLAIN BOILED ICING

1¼ cups sugar
⅓ cup hot water
2 egg whites
Flavoring

Cook sugar and water until it threads. Beat whites to stiff froth. Pour syrup on eggs very slowly, as the egg will cook too fast and mixture will not thicken if done in a hurry. The more the icing is beaten, the thicker and whiter it becomes.

MRS. W. O. LYTER.

EASY COCOA ICING

1 cup powdered sugar
1 tablespoon melted butter
½ teaspoon vanilla
2 tablespoons cocoa
2 tablespoons hot, strong coffee
2 tablespoons nut meats

Beat until smooth.

MRS. P. M. RICHARDSON.

FILLING FOR LADY BALTIMORE CAKE

3 cups sugar
1 cup boiling water
3 egg whites
1 cup raisins
1 cup pecans
1 cup figs

Cook sugar and water until it threads, pour gradually over egg whites, stiffly beaten, stirring constantly. Add fruit and nuts either chopped fine or ground through food chopper.

SELECTED.

PLAIN ICING

2 cups sugar
6 tablespoons water
2 egg whites
1 teaspoon vanilla

Mix egg whites not beaten, with the sugar and water in double boiler, place over boiling water and beat constantly for seven minutes. Remove from fire, continue beating until right consistency; add vanilla and spread evenly with a knife over the cold cake.

ZOA LIPE BRICKER.

CARAMEL CREAM FILLING

1⅓ cups light brown sugar
⅓ cup white sugar
Vanilla
½ cup water
2 egg whites

Boil sugar and water until it spins a thread. Pour over beaten whites of eggs and beat until almost cold. Set in pan of hot water and let melt down to a syrup. Stirring all the time. When melted take out of water and beat until stiff. Add flavoring.

MRS. D. E. REITZ.

Cookies and Doughnuts

HONEY COOKIES

2 cups strained honey
¾ pound powdered sugar
¼ pound almonds, chopped
8 ounces candied orange peel, cut fine
½ teaspoon soda
1 pinch salt
1 glass grape juice

Put honey in sauce pan with powdered sugar. Cook 2 or 3 minutes. Add chopped almonds and cook 5 minutes longer. Add enough flour to make stiff dough, take from fire and when slightly cooled, add orange peel, lemon rind, soda, salt and grape juice. While dough is still warm, roll and cut in rectangles. Bake in moderate oven. Ice when cold with powdered sugar.

Mrs. J. H. Walker.

DATE COOKIES

1 package of dates
1 cup nut meats
Whites of 4 eggs beaten very stiff
1 cup sugar

Drop from teaspoon on to well buttered tin and bake in slow oven 30 to 45 minutes.

Mrs. Corinne D. Bossemeyer.

FRUIT COOKIES (Makes 200)

½ pound lard melted into
1 quart molasses
1 pound seeded raisins
1 pound currants
1 teaspoon baking powder
1 pint nut meats
¼ cup cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon salt
¼ cup soda (level) dissolved in
¼ cup sour milk

Flour enough to make stiff dough. Roll thin as possible and cut with sharp cutter. These make lovely Christmas cookies.

Edna Glueck Park.

SUGAR COOKIES

1½ cups sugar
1 cup lard and butter
¾ cups sweet milk
2 eggs
½ teaspoon nutmeg
4 teaspoons baking powder
Flour to handle

Cream butter and sugar, add eggs well beaten, add nutmeg, milk and baking powder, flour. Before baking sprinkle top with sugar.

EDNA GLUECK PARK.

DROP COOKIES

3 eggs
1½ cups sugar
1 scant cup butter (creamed)
2½ cups flour (measured after sifted)
1 teaspoon soda (dissolved in hot water)
½ cup hot water
1 cup black walnut meats
2 teaspoons cinnamon
1 teaspoon cloves
½ teaspoon nutmeg
2 cups seeded raisins

Flour nuts and raisins before adding to batter. Drop one teaspoon of batter in baking pan and bake.

MRS. G. D. STATLER.

COOKIES WITH FILLING

2 eggs
2 cups sugar
1 cup sweet milk
1⅓ cups butter or lard
2 teaspoons baking powder (heaping)
Pinch of salt

FILLING:

¾ cups sugar
1 tablespoon flour
1 cup chopped raisins
½ cup nut meats, chopped
1 cup boiling water

Boil until thick, put one teaspoonful between two cookies, pinch edges together and bake in moderate oven.

MRS. FRED RICHARDSON, Great Bend, Kans.

WHITE COOKIES

1 pound granulated sugar
1 pound flour
½ pound butter
1 teaspoon baking powder
3 eggs

Crumb sugar, flour, butter and baking powder together with fingers as you would pie dough, add eggs well beaten, roll very thin, cut out with cutter, put almonds or pecans on top and bake in moderate oven.

MRS. O. W. MAC GILLIVRAY.

BANANA OR JAM DROP CAKES

1½ cups shortening
4 cups flour
2 teaspoons soda
¾ cup sour milk
2 cups sugar
1½ cups banana pulp or jam
2 tablespoons cinnamon
1 tablespoon cloves
1 tablespoon nutmeg
1 cup nuts
1 cup raisins
6 eggs (beaten separately)

Drop by small spoonfuls on buttered pan and bake. One-half of this recipe makes a two-layer cake, no nuts.

FRANCES TAYLOR, Chapman, Kansas.

BROWNIES

1 cup sugar
2 eggs
½ cup melted butter
3 squares chocolate, melted
½ cup flour
½ teaspoon vanilla
½ cup nut meats

Bake in slow oven. Turn out on cloth and cut in squares.

MRS. RALPH HILLER.

CREOLES

3 eggs
1½ cups brown sugar
¾ cup flour, measured after sifting
½ teaspoon salt
1 cup pecan nuts
Few grains cayenne pepper

Mix well and bake in gem pans twelve or fifteen minutes.

MRS. W. L. GANSSLE.

POST TOASTIES MACAROONS

1 cup cocoanut
1 cup sugar
1 cup nuts
3 cups corn flakes or Post Toasties
Pinch of salt
Scant teaspoon vanilla
4 egg whites beaten stiff

Drop on cold pans with spoon. Put into cold oven and turn on slow fire or leave door open so cakes will dry slowly.

MRS. E. A. HILLER.

LEMON COOKIES

2 cups sugar
1 cup butter
Juice and grated rind of 1 lemon
1 teaspoon soda dissolved in juice
3 eggs
Flour enough to make soft dough

Cream butter and sugar together, add lemon and soda, eggs, then flour.

ELEANOR HERZIG.

COFFEE COOKIES

2 cups brown sugar
1 cup butter or lard
2 eggs
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
1 cup cold coffee
1 teaspoon soda dissolved in hot water
1 teaspoon baking powder
4 cups sifted flour
1 cup raisins

Mix and bake in moderate oven.

MRS. LEO. HERZIG.

COOKIES

2 cups sugar
1 cup butter
½ cup sweet milk
2 eggs
1 teaspoon soda
1 teaspoon vinegar

Flour to make stiff.

MRS. H. T. FLOYD.

FRUIT COOKIES

1½ cups sugar
1 cup butter
1 cup sour milk
3 eggs
3 cups flour (slight)
1 cup chopped nuts
1 cup raisins
1 teaspoon soda
1 teaspoon cinnamon

Drop in pan from small spoon.

MRS. JOHN KISTLER.

FRUIT COOKIES

1 cup sugar
½ cup shortening
2 eggs beaten separate
1 cup molasses
1 cup sour milk
1 teaspoon soda
Dates and nuts

Flour enough to make stiff batter. Drop by spoonfuls on pan and bake.

MRS. C. B. WARD.

FAVORITE COOKIES

1 cup butter
1½ cups sugar
½ cup sour milk
1 teaspoon soda
1 teaspoon grated nutmeg

Roll thin and bake.

MRS. J. F. CORDER.

SWEDISH NUT WAFERS

¼ cup shortening (½ butter and ½ lard)
¾ cup sugar
1 egg well beaten
2 tablespoons milk
1 teaspoon vanilla
1⅓ cups flour
1 teaspoon baking powder
½ teaspoon salt

Cream shortening and sugar together gradually, beating constantly, add egg, milk and vanilla, then flour, baking powder and salt sifted together. Spread evenly on bottom of greased inverted pan, sprinkle with finely ground nuts, ⅓ to ½ cup, and bake in moderate oven 12 minutes. Then cut in strips ¾ inches by 4½ inches and shape around rolling pin. Reheat if brittle.

EDNA VERNA EBERHARDT.

OATMEAL MACAROONS

2 eggs
1 cup sugar
1 tablespoon soft butter
½ teaspoon salt
½ teaspoon vanilla
2½ cups rolled oats

Beat eggs, whites and yolks together, gradually beat in sugar, then butter. Add the rest and mix all together thoroughly. Drop from teaspoon on a buttered pan. Bake in a moderate oven.

MILDRED BARR MCGILL.

OATMEAL COOKIES

⅔ cup butter and lard
2 eggs
1 scant teaspoon soda
2 cups oatmeal
½ cup raisins
1 cup sugar
5 tablespoons sour milk or cream
2 cups flour
½ cup walnut meats
1 teaspoon vanilla

Cream butter and sugar, add eggs well beaten, milk, and then soda dissolved in hot water. Add rest of ingredients, mix thoroughly.

MRS. Z. C. MILLIKIN.

STRAINED HONEY COOKIES

2 cups strained honey
1 cup sugar
1 cup sour milk
1 cup butter or lard
2 eggs
1 teaspoon vanilla
1 teaspoon soda
2 teaspoons baking powder
8 cups flour

Roll thin and bake in moderate oven.

MRS. J. A. MISHLER, Los Angeles, Calif.

DATE OATMEAL COOKIES

2 cups granulated oatmeal
1½ cups brown sugar
¾ cup butter
1 cup sour milk
1 teaspoon soda
1 pound dates, cut fine

Mix with flour thickness of ordinary cookies, roll rather thick.

MRS. E. L. WUERTH.

OATMEAL FRUIT BARS

½ cup butter and lard mixed
2 cups brown sugar
3 eggs
½ cup sour milk
½ cup seeded raisins
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon ginger
1 teaspoon salt
2 cups flour
2 cups oatmeal

To be baked in layers and cut into squares or bars.

MRS. A. W. BARFOOT.

HERMIT COOKIES

3 cups sugar
2 cups butter
6 eggs or 12 yolks
2 large cups raisins
1 cup nuts, chopped
1 cup citron
1 cup currants
2 teaspoons soda dissolved
2 teaspoons cloves
2 teaspoons cinnamon
2 teaspoons allspice
Skin of one orange

Flour enough to roll thin, run fruit through meat chopper.

MRS. J. C. FRITCHIE.

HERMITS (Inexpensive)

2 eggs
2 cups sugar
1 cup butter
½ cup sour milk
1 teaspoon soda
Raisins
Spices

Flour enough for soft dough. Bake in moderate oven.

MRS. W. O. LYTER.

FRUIT COOKIES

2 cups light brown sugar
1 cup butter
2 eggs
1 cup raisins and citron mixed
½ cup almonds, chopped fine
4 tablespoons sweet milk
Soda about the size of a pea dissolved in water
1 small teaspoon baking powder
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon cinnamon

Cream sugar and butter, then add rest of ingredients and enough flour to roll.

MRS. PHILLIP T. PAXTON.

ROCK COOKIES

1 cup butter
1½ cups light brown sugar
3 eggs
1 teaspoon soda dissolved in boiling water
1 cup nuts
½ cup raisins
½ teaspoon ground cloves
½ teaspoon cinnamon
2½ cups flour

Drop on tins from spoon. Bake in hot oven.

MRS. JAY CLARK.

ROCK COOKIES

1½ cups brown sugar
1 cup butter
2½ cups flour
4 eggs
1 teaspoon soda dissolved in 2 tablespoons water
1 pound dates cut in small pieces
½ pound English walnuts cut in small pieces
1 tablespoon cinnamon
½ tablespoon allspice

Drop on buttered tins the size of a walnut.

MRS. W. S. BARR.

BROWNIES

1 cup sugar
½ cup butter
½ cup flour
1 cup chopped nuts
2 eggs
2 squares melted chocolate added last

Spread in pan one-half inch thick. Bake half hour and cut in squares.

MRS. J. M. ALLEN.

PEANUT WAFERS

½ cup brown sugar
¼ cup butter
3 tablespoons milk
1 cup flour
1 egg
¼ teaspoon baking powder
¾ cup chopped peanuts or English walnuts
Pinch of salt

Drop from spoon and bake until a delicate brown.

MRS. L. B. POTTER.

WALNUT WAFERS

1 cup brown sugar
1 cup chopped nuts
1 egg
¼ teaspoon baking soda dissolved in tablespoon hot water
4 or 5 tablespoons flour

Bake on buttered tins in very small spoonfuls.

MRS. FRED ABEL.

FINGER WAFERS

1 cup New Orleans molasses
1 cup brown sugar
1 cup lard or butter
1 teaspoon soda
1 egg well beaten
1 tablespoon ginger
1 teaspoon cinnamon

Boil together molasses, sugar and shortening and when cool add rest of ingredients with flour to make very stiff. Roll thin and cut out with small cutter. Have a moderate oven.

MRS. JOHN EBERHARDT.

JUMBLES

2 cups sugar
1 cup butter
1 cup sour milk
3 eggs
1 teaspoon soda
2 teaspoons baking powder

Flour enough to make it stiffer than for stirred cake. Take a little of the dough in the hand and pat into shape, put in tins to bake.

MRS. CHRISTINA HULL FREEMAN.

SOUR CREAM COOKIES

1 cup sour cream
1 cup butter
2 cups sugar
3 eggs
1 level teaspoon soda

Flour enough to roll. Flavor to suit taste.

MRS. M. A. REAMS.

FINGER CAKES

2 eggs
1 cup ganulated sugar
1 teaspoon vanilla
1 teaspoon (small) cream of tartar
½ teaspoon soda
Pinch of salt

Flour enough to make stiff dough. Beat eggs very light, add sugar and beat well. Sift in cream of tartar and soda. Roll very thin, sprinkle with sugar, giving it a light roll. Cut dough into strips finger width and length, do not let them touch in the pan, bake in quick oven, watching them as they readily scorch.

MRS. C. W. LYNN.

PLAIN SUGAR COOKIES

3 eggs
1 cup butter
2 cups brown sugar
½ cup milk
1 teaspoon baking powder
Vanilla or nutmeg to taste

Flour to roll, make quite soft.

MRS. JOHN EBERHARDT.

GINGER COOKIES

1 cup molasses
1 cup sugar
1 cup lard
1 level teaspoon soda
2 eggs well beaten
Ginger to taste

Put molasses, sugar and lard on stove and let come to boil, add soda. When taken off stove let cool and add eggs, ginger and flour enough to make medium stiff dough. Roll thin.

MRS. M. C. STEVENSON.

DOUGHNUTS

1 cup sugar
1 cup sweet milk
2 eggs
1 tablespoon melted lard
½ teaspoon salt
2 teaspoons baking powder
Nutmeg to taste

Flour enough to make soft dough. Roll out and cut. Fry in hot lard. This recipe will make about two dozen and a half.

MRS. A. C. DANNENFELD.

DOUGHNUTS (very good)

2 good sized boiled potatoes (mashed)
2 teaspoons shortening
1⅓ cups sugar
½ cup sweet milk
1 egg
2 cups flour
3 teaspoons baking powder
¼ teaspoon nutmeg
½ teaspoon salt

Mash potatoes and while hot mix in shortening. When cool add sugar and stir until soft and smooth, then add rest of ingredients.

MRS. CARL WARD.

DOUGHNUTS

½ cup sour cream
½ cup sweet milk
2 eggs
1 cup sugar
½ teaspoon soda
1 teaspoon baking powder

Flour enough to make stiff enough to roll.

MRS. CARL WARD.

SWEET CREAM DOUGHNUTS

1 cup sugar
2 eggs (well beaten)
¼ teaspoon salt
1 cup sweet cream (not too thick)
½ teaspoon soda
2 teaspoons cream of tartar, (scant)
Flavor to taste

Flour to handle (about four cups). Beat eggs until light, add sugar, mix well, add cream, soda, cream of tartar, salt, flavoring (preferably 1 teaspoon nutmeg). Flour to handle, cut and fry in hot fat.

EDNA GLUECK PARK.

DOUGHNUTS

1 cup sweet milk
1 egg
½ cup sugar
3 cups flour
2½ teaspoons baking powder
2 teaspoons melted lard
Pinch of salt
Nutmeg to taste

Beat eggs, add sugar, milk, lard, flour with baking powder.

MRS. A. M. CAMPBELL, JR.

RAISED DOUGHNUTS

3½ tablespoons sugar
1 teaspoon salt
1 cup scalded milk
2 tablespoons lard
½ yeast cake dissolved in 2 tablespoons warm water
1 egg
1 cup flour

Beat the sugar, salt, milk and lard, when half warm add yeast cake and egg, flour, then cover and let raise and knead. Then cover again and let raise, repeat the third time. Roll ¼ inch in thickness, cut and let raise. Fry in deep fat.

MRS. C. N. HOFFMAN.

DOUGHNUTS

3 eggs
2 cups sugar
¾ cup sweet milk
3 teaspoons baking powder
Vanilla to taste

Enough flour to roll, but not too stiff, beat well the eggs and sugar together, then add the milk.

MRS. L. B. POTTER.

OATMEAL COOKIES

1 cup lard
1 cup sugar
2 cups flour
2½ cups oatmeal
2 eggs
4 tablespoons sour milk
½ teaspoon soda
2 level teaspoons baking powder
Pinch of salt
1 teaspoon lemon extract
1 cup raisins or nuts

Cream lard and sugar, add eggs well beaten, then soda dissolved in milk, baking powder and salt sifted with flour, oatmeal. Roll thin and bake in moderate oven.

MRS. CHAS. BENJAMIN.

GINGER COOKIES

1 cup shortening
1 cup sugar (granulated)
1 cup New Orleans molasses
1 egg
1 cup black coffee
1 teaspoon soda
Cloves, cinnamon and ginger to taste
¼ teaspoon salt

Flour enough to roll thin and bake in quick oven.

MRS. W. J. WARD.

CHOCOLATE COOKIES

½ cup Mazola
¾ cup sugar
¼ cup Karo Crystal White Syrup
1 egg, well beaten
¼ teaspoon salt
2 ounces chocolate, melted
2 cups flour
2 teaspoons baking powder
¼ cup sweet milk
½ teaspoon vanilla

Mixing the usual way, adding more flour if necessary to roll. Chocolate may be omitted adding instead cocoanut or chopped nuts.

MISS NELLIE L. DOW.

SUGAR COOKIES

½ cup butter
1 cup sugar
1 egg beaten
2 teaspoons milk
2 cups flour
3 teaspoons baking powder
¼ teaspoon salt
½ teaspoon nutmeg or other flavoring

Roll thin and bake.

MISS VIRGINIA CORDER.

CHOCOLATE KISSES

2, ¼-lb. packages Dromedary cocoanut
1 can Eagle Brand Milk
2 squares Bakers chocolate
Vanilla to suit taste

Melt chocolate in double boiler, when cool add milk, cocoanut and vanilla. Drop from small spoon on buttered tin. Bake in moderate oven.

MRS. B. A. LITOWICH.

SAND TARTS

2 cups sugar
1 cup butter
6 eggs
3 cups flour
1 cup nuts (ground)

Rub sugar and butter together, add 3 beaten eggs, and the flour, roll and cut into cookies, then beat 3 eggs and rub on cookies, press the nuts into them, then sprinkle sugar and cinnamon on top. Bake in quick oven.

MRS. C. H. BREN.

LIBERTY COOKIES

1 cup butter
2 cups sugar
4 eggs
1 teaspoon vanilla
2 teaspoons cream of tartar
1 teaspoon soda

Mix with flour enough to make medium stiff, roll out thin and cut into rounds. Save half the rounds for covers, spread the bottom rounds with jelly or jam, chopped walnuts and ground raisins. Cover and bake in hot oven.

MRS. C. H. BREN.

CHOCOLATE CHIPS

1 cup sugar
1 cup butter
2 eggs
4 tablespoons chocolate
2 tablespoons English walnuts
1 teaspoon vanilla
1 cup flour

Cream butter and sugar, beat in melted chocolate, also eggs, vanilla and flour. Pour into pan a thin layer. Bake in quick oven. Brush with white of egg; sprinkle with chopped nuts. Cut in strips while hot.

MRS. O. W. MACGILLIVRAY.

DELICIOUS SOFT COOKIES

2 cups sugar
1 cup shortening
1½ cups sour milk
1 scant teaspoon soda
1 heaping teaspoon baking powder
Pinch of salt
Vanilla or nutmeg to flavor
Flour for a soft dough

Roll and cut as soft as can be handled.

MRS. GEORGE SHANK.

CHINESE CHEWS

1 cup chopped dates
1 cup sugar
1 cup nuts
3 eggs
¾ cup flour
2 teaspoons baking powder
¼ teaspoon salt

Bake in sheet; cut in 2-inch squares, roll into balls and roll in granulated sugar.

MRS. FRANK E. VALLETTE.

CHOCOLATE COOKIES

1 cup sugar
½ cup sour cream
½ cup butter
1 egg beaten separately
½ teaspoon soda
½ cup raisins
½ cup nuts.
2 squares of melted chocolate
1½ cups flour

Drop on buttered tins and bake in moderate oven.

MRS. O. L. DRAKE.

FROZEN DESSERTS

FOUNDATION ICE CREAM

1 quart light cream
1 cup milk
2 eggs
1 cup sugar

Scald cream and milk together. Add well beaten eggs and sugar, cooking slightly until smooth, or make custard with the yolks of eggs and add beaten whites just before freezing. When cold flavor and freeze.

PEPPERMINT ICE CREAM

½ pound striped stick peppermint candy
1 pint milk
1 pint cream

Break candy and dissolve in milk. Whip the cream and when milk and candy are slightly frozen, add whipped cream and finish freezing.

MRS. KARL DAVIS.

ORANGE SHERBET

1 quart milk
1 pint cream
6 oranges
2 lemons
3 cups sugar
2 egg whites

Dissolve sugar in fruit juice. Chill the milk and cream, add fruit juice and sugar and whites of 2 eggs beaten stiff.

MRS. WILL NEAL.

GRAPE ICE CREAM

1 cup grape juice
1 cup sugar
1 bottle of cream whipped or ½ pint
1 quart milk
White of 1 egg

Boil sugar and grape juice together till it syrups. Beat white of egg. Stir together and freeze.

MRS. CARL WARD.

VIOLET ICE

2 cups grape juice
4 cups water
Juice of 2 lemons
2 cups sugar
½ oz. citron, cut fine

Make syrup of water and sugar and boil 10 minutes. Cool and add other ingredients and freeze. Grape jelly may be used and part of sugar omitted. Melt jelly and add to hot syrup.

MRS. C. H. GAWTHROP.

ICE CREAM

Yolks of 7 eggs or 3 whole eggs
1 cup of sugar
1 pint cream
1 quart milk
1 teaspoon vanilla

Makes ½ gallon. Mix and freeze.

MRS. P. M. CRAWFORD.

LEMON ICE

1 quart water
1 pound sugar
Juice of 4 lemons
2 tablespoons flour
Whites of 2 eggs, well beaten

Mix flour, sugar and water and boil for 3 minutes. Cool, add lemon juice, whites of eggs and freeze.

MRS. EDGAR DAVIS.

SHERBET

3 oranges
3 lemons
2 cups sugar
2 quarts milk

Mix sugar and fruit juices. Chill the milk in freezer and then add sugar and juices and freeze. Adding a small can of grated pineapple makes a delicious sherbet.

MRS. EDGAR DAVIS.

PINEAPPLE ICE

1 quart milk
1 pint cream
1½ cups sugar
2 lemons
1 orange
1 small can grated pineapple

When frozen to a mush add juice of lemons, orange and pineapple.

MRS. GRACE KISTLER.

PINEAPPLE SHERBET

Juice 3 lemons
Juice 3 oranges
1 pint sugar
Whites 2 eggs
Small can grated pineapple

Boil sugar in ½ cup water to thick syrup, add to fruit juices. Add water to make 3 quarts. Freeze to a mush and add well beaten whites of eggs. One cup of any fruit mashed fine may be substituted for pineapple. Let stand 2 to 3 hours to ripen.

Mrs. C. J. Peck.

PEACH MOUSSE

1 pint cream
½ pint thin sliced peaches
Powdered sugar to taste

Whip cream stiff and sweeten to taste. Fold in peaches. Put in mold and pack in ice and salt. Let stand two to three hours.

Mrs. H. D. Miller.

MAPLE PARFAIT

½ pint maple syrup
1 pint cream
4 eggs

Beat eggs, add syrup, boil in double boiler, until thick. Cool, stir in the cream and freeze.

Mrs. O. W. MacGillivray.

CHILDREN'S ICE CREAM

For Two-quart Freezer: In 1½ cups sugar stir 2 rounding tablespoons flour, cook well in 1 cup boiling water, take from fire and add 2 well beaten eggs. When cool add flavoring and whole milk. You may add cream if you wish.

Mrs. Reimold.

FRUIT SHERBET

In 2 cups sugar stir 2 heaping tablespoons flour and cook well in 1 pint boiling water. When cool add juice of 1 lemon and your fruit juice or pulp. Fill freezer within 2 inches of full with water.

Mrs. Reimold.

FLOWERING ICE CREAM

Procure new flower pots, about 2½ inches in diameter, wash thoroughly; fill with ice cream; cover with grated chocolate to represent soil, and stick a flower in each.

CARAMEL ICE CREAM

1 quart milk
¼ cup flour
1 and ½ cups sugar
1 egg
Pinch of salt
1 teaspoon vanilla
1 pint cream

Heat milk in a double boiler, saving a half cup to mix the flour and half of the sugar. Add these and cook for twenty minutes. Melt the second quantity of sugar until it is brown and syrupy; add to the cooked custard together with the beaten egg. Beat until free from lumps; cool and add the flavoring and cream.

MRS. D. A. MAYNARD.

BISQUE ICE CREAM

3 pints thin cream
1½ cups sugar
½ pound macaroons
1 tablespoon vanilla

Soak the macaroons in cream; mash and add to the cream in which the sugar has been dissolved; then add the vanilla and freeze.

MRS. WILL NEAL.

TUTTI-FRUTTI ICE CREAM

1 quart cream
½ pound sugar
½ ounce chopped almonds
½ pound preserved or candied fruit

Scald the cream and sugar; cool; add the nuts and fruits and freeze. For family of four.

MRS. D. A. MAYNARD.

CHOCOLATE PARFAIT

2 ounces unsweetened chocolate
¼ cup hot water
1 cup sugar
Yolks of 4 eggs
1 pint whipped cream
1 teaspoon vanilla

Cook the first three ingredients until thick; pour over the beaten eggs and cook in a double boiler until the mixture coats the spoon. Cool thoroughly; add the whipped cream; flavor and freeze to a mush.

MRS. KARL DAVIS.

BISCUIT TORTONI

¼ pound crushed macaroons
1 egg, beaten
½ cup sugar
1 cup fruit juice (apricot, orange or raspberry)
2 cups of whipping cream
1 cup milk

Pour into freezer and allow to freeze 4 hours. Cake crumbs may be used in place of macaroons.

MRS. O. D. WALKER.

APRICOT ICE

1 can apricots
5 oranges
2 lemons
Whites of 4 eggs
1 quart and 1 cup sugar
1 quart water
1 quart cream

Oranges, apricots and lemons are pressed through a sieve; then boil sugar and water to syrup and allow to cool. Mix fruit and syrup and add stiffly beaten whites of eggs. Start to freeze. Add cream and freeze until almost solid, then remove dasher and pack well. This makes 1 gallon.

CORINNE D. BOSSEMEYER.

MILK SHERBET

½ envelope Knox's gelatine
¼ cup cold water
2 cups boiling water
2 cups sugar
2 cups sweet milk
2¾ cups fruit and juice

Dissolve gelatine in cold water 5 minutes, add other ingredients after it starts to freeze, putting the fruits through ricer, also add juice of 1 lemon.

MRS. J. E. WEISS.

MINT SHERBET

¾ pint granulated sugar
1 quart water
Juice of 2 lemons
Grated rind of 1 lemon
1 tablespoon gelatine
Mint leaves

Boil sugar and water ten minutes, add juice and grated rind of lemons. Add gelatine which has been dissolved in ½ cup cold water and set aside. When cold add well washed fresh mint leaves chopped fine, and freeze. If any is left after serving it makes a delicious summer drink. Whites of 2 eggs may be used instead of gelatine.

CORINNE D. BOSSEMEYER.

FROZEN CUSTARD

1 pint milk
4 eggs
1 cup sugar
2 teaspoons vanilla
1 pint cream

Bring milk to a boil; pour slowly on the yolks of eggs, well beaten with sugar; add whites beaten to a stiff froth and boil until thick custard is formed. When steam has passed off, add flavoring and cream, cool and freeze.

ZOA LIPE BRICKER.

PEACH MELBA

Halves of Peaches
Vanilla Ice Cream

PEACH SAUCE:
Juice of 1 can of peaches
½ cup of sugar

MELBA SAUCE:
1 can red raspberries
1 cup sugar

Place halves of peaches in tall stem glasses; on each place a ball of vanilla ice cream; then a spoonful of peach sauce, which has been cooked until thick and chilled; then cover with Melba sauce, having strained fine seeds from raspberries and cooked until thick, and chilled.

EDNA GLUECK PARK.

MAPLE SAUCE FOR ICE CREAM

1 cup Maple syrup
1 tablespoon cornstarch
2 tablespoons butter

Heat syrup in double boiler; let come to simmering point. Add to syrup the cornstarch and butter, which have been rubbed together. Cook 5 minutes, stirring constantly. Can also be used for custard.

EDNA GLUECK PARK.

CRANBERRY SHERBET

1 quart cranberries
1½ cups of sugar
1 pint water
2 lemons

Cook cranberries and water; run through seive; then add sugar and juice of lemons. Freeze, and pack until ready to serve. Nice to serve with meats.

MRS. J. W. HARRIS.

MAPLE ICE CREAM

Yolks of 6 eggs well beaten; add two cups maple syrup and bring to boiling point. Cool and add milk and cream to make ½ gallon. Freeze.

MRS. W. E. MOWERY.

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Casserole

CHICKEN AND DUMPLINGS

1 chicken
2 cups flour
3 teaspoons baking powder
½ teaspoon salt
¼ cup shortening

Enough milk to make a dough less stiff than biscuit. Cut the fowl in joints, cover with water, let simmer until tender, remove the bones, thicken and season the broth. Cover the fowl in the Casserole with half the gravy, put mixture of dough by spoonfuls over the fowl, completely covering the dish. Bake thirty-five minutes and serve with remaining gravy.

Mrs. J. E. Bailey.

BEEF STEAK EN CASSEROLE

1 pound of round steak

Make dressing as for chicken of dried bread crumbs, seasoned with salt, pepper, sage and onions. Pound the steak flat, salt and pepper. Roll the meat around the dressing tieing with a string, then brown in skillet in butter or suet. Remove to Casserole. Pour over this a cup and a half of hot water. Bake an hour. Thicken the gravy with flour.

Mrs. Effie Campbell.

BAKED RICE AND TOMATOES

2 cups boiled rice
1 cup stewed tomatoes
¼ cup chopped green pepper
1 onion
2 tablespoons butter

Brown onion in butter, add other ingredients, put in casserole, salt and bake one-half hour.

Mrs. John Eberhardt.

SCALLOPED HAM AND POTATOES

1 large slice of smoked ham

Cut into rather small pieces, place in Casserole. Slice on top a layer of potatoes, put on this small bits of butter and two scant tablespoons of flour, another layer of potatoes and so on until dish is about filled, then pour on milk until it can be seen around the edges. Bake forty minutes.

MRS. CARL WARD.

CHEESE SOUFFLE

¼ pound cheese (grated)
1 cup milk
3 tablespoons flour
2 tablespoons butter
4 eggs
½ teaspoon salt
⅛ teaspoon pepper

Make white sauce of milk, butter, flour, salt and pepper, add cheese and cool, then add yolks of eggs, beat whites real stiff, fold into mixture. Bake in slow oven forty minutes. Serve immediately.

MRS. CARL WARD.

BAKED BEANS

1 quart boiled beans
4 slices of bacon
1 onion
Sprinkle of catsup

Place layer of beans, then a few strips of bacon and thin slices of onion alternately, until Casserole is filled. Bake two hours or longer.

MRS. G. G. BAILEY.

DEVILED OYSTERS

1 pint oysters
1½ cups milk
1 large tablespoon butter
1 tablespoon flour, salt and pepper

Make cream dressing of milk, butter, flour, salt and pepper. Pour oysters in casserole, add dressing, then a layer of cracker crumbs, then cover with small pieces of butter. Bake one-half hour.

MISS MAY WELLINGTON.

VEAL EN CASSEROLE

1½ pounds veal
1 doz. small potatoes or any other vegetable

Cut meat in small pieces; sprinkle with flour, brown in frying pan with a little butter, put in casserole, add one pint hot water, bake one hour, then add vegetables, bake another hour.

MISS MAY WELLINGTON.

POTATOES EN CASSEROLE

1 cup butter
1 quart of potato balls, cut with French cutter

Melt butter, turn the balls into hot fat, add a teaspoon salt and grated onions, when potatoes are brown, add water or brown stock to cover potatoes. Add teaspoon of chopped parsley, turn into casserole. Cook in moderate oven forty minutes.

MRS. RALPH ANDERSON.

SWEET POTATOES EN CASSEROLE

8 sweet potatoes ¼ cup butter

Cook sweet potatoes, melt the butter in casserole, put a layer of potatoes, sprinkle with brown sugar, put in another layer of potatoes, dot with bits of butter and sprinkle with sugar and salt. Cover the dish and cook in moderate oven twenty minutes. Remove the cover and if potatoes seem dry, add a little butter and sugar melted in hot water, let cook about ten minutes longer.

MRS. M. C. HULL.

BEEF GOULASH

2 pounds lean beef
1 onion
1 tablespoon flour
1 tablespoon butter, salt
1 pint hot water

Cut beef in finger lengths; chop onion fine and brown in butter; add flour, brown well, salt, pour in water or stock, when the gravy is smooth and thick pour over the meat. Bake three hours in covered casserole.

MRS. JOHN EBERHARDT.

CHEESE SOUFFLE

⅓ cup cheese (grated)
3 eggs
½ cup milk (scalded)
2 tablespoons butter
3 tablespoons flour
½ teaspoon salt

Scald milk, melt into this the cheese, beat in yolks of eggs, fold in beaten whites, add flour and butter, dissolved in a little milk, then add salt and a dash of cayenne.

MISS IRENE TAYLOR, Chapman, Kans.

BEEF EN CASSEROLE

2 pounds round steak
3 onions
1 cup bread crumbs
1 tablespoon butter
½ teaspoon salt
¼ teaspoon pepper and celery salt

Cut steak in pieces three by four inches thick, dip in flour, salt and pepper, fry in butter or drippings until slightly brown, then place in casserole with onions, sliced thinly between layers. Make dressing of bread crumbs and seasoning, spread over beef and cover with thin slices of bacon. Pour one pint of boiling water over all and bake in moderate oven for two hours.

MRS. W. C. TUTHILL.

MEAT PUDDING EN CASSEROLE

1 pound meat, chopped
2 eggs
1 pint milk
1 large tablespoon butter
2 tablespoons flour
Season to taste

Blend flour into butter, add milk, then meat. Put in casserole. Bake 45 minutes.

EDNA GLUECK PARK.

PRESERVES, CONSERVES AND JELLIES

GENERAL RULES FOR MAKING JELLY

All fruits will not make jelly. Some because they have too much or not enough acid, others because they lack a substance known as pectin. Pectin very much resembles ordinary gelatine. To jell, therefore, a fruit must contain pectin and sufficient acid. Sweet apples, pears and peaches contain pectin, but not acid. Sour cherries contain too much acid and not enough pectin. To make jelly of these they should be mixed with other fruits which supply their lack, or with acid or pectin obtained for that purpose. Tartaric or citric acid obtainable from the druggist may be added to furnish acid. Exact proportions cannot be given, as it depends on the natural proportions of the juices. It is best to use a teaspoon of tartaric acid to each quart of juice, allowing it to dissolve before testing. The following method of obtaining pectin may be used. Peel the outer yellow skin of oranges or lemons, then grind the inner white skin through the food chopper, after which soak it in water to cover for twenty-four hours, then cook slowly for several hours. The juice is drained off and used as pectin with other fruit juices.

Most fruits require one pint of sugar to one pint of juice; boil hard till it falls from the spoon in large quick drops. Fruit juices intended for jelly should be canned without sugar. Only a small amount of jelly cooked at a time gives the best results.

THREE-IN-ONE

1 quart plum pulp
1 quart peach pulp
1 quart pear pulp
3 quarts sugar
2 teaspoons ground cinnamon
1 teaspoon ground cloves

A little ginger or allspice if desired. Wash plums, preferably the large red or blue ones, and remove seeds. Peel peaches and pears, removing seeds and cores. Then take all fruit through food grinder, add sugar and spices and cook until thick. Flavor will be more delicate if only a quart of fruit is cooked in each kettle.

MRS. FRED EBERHARDT.

RHUBARB MARMALADE

2 quarts of rhubarb
1 quart sugar
1 orange
½ cup raisins
½ cup English walnut meats

Wash and pare rhubarb, cut into ½ inch pieces and measure. Add sugar and let stand over night. In morning add grated rind and juice of orange, raisins, cut fine, and nut meats broken into pieces. Bring to boiling point and simmer until thick.

MRS. H. S. FELT.

PEACH PRESERVES

1 quart peaches
1 quart sugar
1 teaspoon ground cinnamon

Peel well ripened peaches and cut into small pieces. Then measure and mix with the sugar and let stand over night. In the morning, add cinnamon and boil for fifteen or twenty minutes.

MRS. B. I. LITOWICH.

RHUBARB CONSERVE

2 quarts rhubarb
1 3-pound can pineapple
½ cup water
Juice of 1 lemon
2 oranges
10 cups sugar

Wash rhubarb and cut into ½ inch pieces without peeling it. (Take out any long stringy pieces). Then measure and add pineapple cut into small pieces. Add pineapple and

lemon juices, the water, and oranges which have been peeled and ground. Then sugar and lastly, chopped orange peel if desired. Stir often and cook until thick.

MRS. THEODORE WORSLEY.

PINE-COT

2 pounds dried apricots
1 large can pineapple
3 cups sugar

Soak apricots over night in pineapple juice and water enough to cover. In the morning put apricots and pineapple through finest food chopper, add sugar, bring to boiling point quickly and boil 20 minutes. Will keep in jelly glasses.

MRS. W. H. MARSH.

PEAR CHIPS

8 pounds pears
4 pounds sugar
¼ pound Canton ginger
4 lemons

Wipe pears, remove stems, quarter and core. Then slice thin. Add sugar and ginger and let stand over night. In the morning add lemons, ground, rejecting seeds, and cook slowly 3 hours. Put in stone jar. Hard or injured pears can be used.

MRS. FRANK BANGS.

GRAPE-FRUIT MARMALADE

2 grape-fruit
2 lemons
2 oranges

Discard thick ends of fruit, then slice remainder and cut into shreds and measure, using three cups of water to one of fruit. Let stand 24 hours. Then put on stove and boil hard 10 minutes. Set away for 24 hours, then add equal parts of sugar and fruit, adding one extra cup of sugar, and proceed as for jelly. Make 21 glasses.

MRS. RALPH HILLER.

TOMATO PRESERVES

1 gallon tomatoes
⅔ gallon sugar

Pare tomatoes, add sugar and boil until thick. Boil as rapidly as possible to keep the red color when done.

MRS. H. S. FELT.

PEAR MARMALADE

8 pounds pears
3 pounds figs
6 pounds sugar
1 lemon, juice and rind
1 cup water

Put through food chopper and boil 1½ hours.

MRS. J. H. TAYLOR, Chapman, Kans.

CRANBERRY JELLY

Cover 1 quart of cranberries with cold water and boil about 5 minutes or until soft. Run through colander and use same amount of sugar as pulp. Be sure pulp is hot, then add sugar and stir until dissolved but do not boil or even return to the blaze after sugar is added. This should make 4 or 5 glasses.

BESSIE OLSON.

ORANGE MARMALADE

4 oranges
1 lemon
Sugar

Boil oranges whole until tender. Then grind up, using coarsest knife in meat chopper. Add juice of lemon and equal measure of sugar. Cook about 15 minutes or until it thickens. Do not use water in which oranges were boiled.

MRS. F. D. SHELLABARGER.

PLUM CONSERVE

8 cups large blue plums, halved
8 cups sugar
3 oranges
½ pound seedless raisins
½ cup nuts
½ cup vinegar
½ teaspoon each of cloves, cinnamon and nutmeg

Combine plums, sugar, oranges and raisins and let stand over night. Then add vinegar and spices and boil until thick. Add nuts and can.

MRS. H. S. FELT.

CURRANT CONSERVE

1 pint red currants
1 pint red raspberries
Cup for cup of sugar
5 or 6 English walnuts, broken into pieces

Boil until thick.

MRS. LEON B. STEVENSON.

STRAWBERRY PRESERVES

1 cup strawberries
1 cup sugar

Put on back of range and heat slowly to prevent sugar turning, then bring to boil and cook 15 minutes. This amount makes 1 glass. Cherry preserves are made same way and are delicious.

MRS. H. T. FLOYD.

CALIFORNIA THREE-DAY ORANGE MARMALADE

2 oranges
1 lemon
2 quarts cold water

Slice oranges and lemons very thin into water. Let stand 24 hours, then cook till fruit is tender. Let stand again 24 hours. Then add equal measure of sugar and cook only one cup at a time. Cook till it jellies and the fruit is clear. This is delicious and pays for the time it takes.

MRS. WM. STARRETT, Golden, Colo.

GRAPE CONSERVE

5 cups grape pulp
4 cups sugar (scant)
¼ cup English walnuts

Pulp grapes, cook until soft enough to rub through colander. Then add skins, and sugar and cook until thick. Add chopped nuts and can.

MRS. FRED F. EBERHARDT.

CLINGSTONE PEACH PRESERVE

1 heaping quart fruit
1 level quart sugar
Water to make plenty of syrup

Boil 3 hours. This is a good rule for Damson plums.

FLORENCE M. GEBHART.

PEACH CONSERVE

1 dozen peaches
1 box raisins
½ dozen oranges (peeled)
¾ cup nuts
Sugar

Cut up peaches and oranges and add equal quantity of sugar. Then add raisins and cook until thick. Add nuts and can.

MRS. W. L. GANSSLE.

CHERRY PRESERVES

After cherries are pitted, cover them with vinegar and let stand over night. Drain and add a cup of sugar for each cup of fruit. Set aside and stir every day for seven days or until sugar is entirely dissolved. Put in cans and seal without cooking.

MRS. FRED RICHARDSON, Great Bend, Kans.

PLUM CONSERVE

1 square basket blue plums (stoned)
5 pounds sugar
2 pounds raisins
3 oranges, juice and grated rind
1 lemon, juice

Cook 30 minutes or until as thick as marmalade.

MRS. A. M. CAMPBELL, JR.

WATERMELON PRESERVES

Pare off green and red from rind and cut into pieces 2 inches long. Put into water and boil 10 minutes, drain through a colander, then measure, using as much sugar as melon. Make syrup, put in melon and cook until tender and clear. Add a can of pineapple to each 4 quarts of melon, using the juice to make the syrup.

MRS. MAE PALMER.

STRAWBERRY PRESERVES

1 quart stemmed berries
2½ cups sugar

Cook slowly 15 minutes after beginning to boil. Spread in dishes 1 inch thick, cover with glass, leave in the sun 3 days and can cold.

MRS. MILTON H. WHITE, Abilene, Kans.

APRICOT MARMALADE

1 square basket apricots, stoned
4 pounds sugar

Boil apricots 20 minutes with 2 pounds sugar; add 2 pounds more of sugar and boil 10 minutes longer. Add part of kernels (taken from apricot seeds) blanched and cut into rather small pieces. Boil 10 minutes longer.

MRS. MILTON H. WHITE, Abilene, Kans.

GRAPE AND ORANGE JAM

6 pounds grapes
2 pounds raisins
4 pounds sugar
4 oranges

Cut off thick yellow rind of oranges and chop oranges and raisins fine. Pulp grapes and cook until soft enough to rub through colander. Add skins, cook 15 minutes, put in raisins and oranges, orange peel, juice and sugar and simmer gently until jellied.

MRS. P. M. RICHARDSON.

QUINCE HONEY

Grind quinces. 2 cups of sugar to 1 large quince, 1 quart of water to 5 large quinces. Mix ground quince, sugar and water and let boil 20 minutes. If quinces are not large use 2 quinces to 2 cups of sugar and 1 quart of water to 10 quinces.

MRS. A. E. VANORDEN.

QUINCE PRESERVES

Three times as much apple as quince and ¾ as much sugar as fruit. Measure it, using 6 quarts sugar to 8 quarts fruit. Pare and cut up the quinces. Put into steamer and steam until you can stick a broom straw through them. Wash peelings and put in water under steamer. When steamed, take out peelings and use the water for the syrup. Boil syrup well, then put in apples and quince. Apples will cook while quince finishes. Get a tough, sweet apple, one not generally said to be a good cooker.

MRS. FRED ABEL.

ONE-TWO-THREE

1 cup pineapple, cut into small pieces
2 cups strawberries
3 cups sugar

Boil 15 minutes or until thick.

MRS. STELLA BURKE MARSHALL, Chicago, Ill.

GAME JELLY

1 peck wild grapes
1 quart vinegar
¼ cup whole cloves
¼ cup stick cinnamon

Heat to boiling point and let simmer until grapes are soft. Drain through jelly bag and boil 20 minutes. Add 6 pounds sugar, heated, and boil 5 minutes or until it jells.

MRS. JOHN J. EBERHARDT.

PLUM CONSERVE

1 basket blue plums, cut in halves and pitted
1 lemon, 3 oranges, put through food chopper
6 pounds sugar

Boil until thick as jelly. Then add

1 pound seedless raisins
1 pound dates
1 pound pecans

Let boil up well and can.

MRS. EDGAR DAVIS.

PLUM CONSERVE

5 pounds fruit, after stoned
4 oranges, chopped

Peel oranges and chop and cook tender first, before mixing.

7 pounds granulated sugar
2 pounds raisins

Cook until thick; seal in pint cans.

MRS. J. H. TAYLOR, Chapman, Kans.

ORANGE MARMALADE (Without the Bitter Taste)

3 oranges sliced very thin
Juice of 3 lemons

To every cup fruit add 2 cups water; let stand 24 hours. Cook until tender. Let stand 24 hours more, then add 1 cup sugar for every cup fruit. Boil until it jells.

MRS. MILTON WHITE, Abilene, Kans.

PICKLES

WHOLE CUCUMBER PICKLES

Little cucumbers
Salt
Sugar
Mustard
Vinegar

Fill glass jar with small cucumbers. To each quart jar use one tablespoonful mustard, one tablespoonful salt and two tablespoonfuls sugar, then fill with cold vinegar. Seal.

MRS. WAYNE DODGE.

RIPE CUCUMBER PICKLES

Ripe cucumbers
1 pint vinegar
2 pounds sugar
2 tablespoons whole cloves
1 stick cinnamon

Cut ripe cucumbers in halves, lengthwise. Cover with alum water over night, one teaspoon alum to one quart water. In the morning drain, rinse in cold water, make syrup in proportion of one pint vinegar to two pounds sugar, add two tablespoons whole cloves and one stick cinnamon. Boil ten minutes, add cucumbers, cook until almost tender, remove cucumbers and boil syrup one-half hour longer. Pour over cucumbers.

MRS. E. G. PADFIELD.

PEACH PICKLE

Peeled peaches
2 pints sugar
1 pint vinegar
Stick cinnamon
Whole cloves

Make syrup in proportion of two pints sugar to one pint vinegar, amount depending on amount of peaches. Place spices in bag and then cook peaches in syrup until tender. Seal while hot.

MRS. A. L. WILSON.

PICKLED ONIONS

Small white onions
White wine vinegar
2 blades mace
Whole red peppers

Remove outer skin of onions, put in strong brine. Leave three days, drain. Bring vinegar to boil with spices, pour over onions and seal.

MISS ELLA LANGE.

CHUTNEY SAUCE

24 ripe tomatoes
4 green peppers
4 onions
½ pound stoned raisins
1 ounce ginger root, cut in shreds
4 tablespoons sugar
4 tablespoons salt
3 cups vinegar

Scald and peel tomatoes. Cut onions and peppers fine. Mix all ingredients and boil three hours over slow fire. Seal in wide mouthed bottles.

EDITH BROWN EDQUIST.

SPICED CUCUMBER PICKLE

½ peck small cucumbers
4 peppers
½ ounce mace
½ ounce cloves
½ ounce whole peppers
1 gallon vinegar
2 pounds salt (brine)
water

Wash cucumbers, let stand in brine thirty-six hours, remove, pour boiling water over them and let stand ten minutes, drain. Boil vinegar with spices, skim out spices and pour vinegar over cucumbers and seal.

MRS.R. A. FELT, Cincinnati, O.

SPICED GRAPE RELISH

10 pounds grape pulp
5 pounds sugar
1 tablespoon ground cinnamon
2 teaspoons cloves
1 teaspoon allspice
1 grated nutmeg
2 quarts vinegar

To make pulp, wash grapes, put in kettle with just enough water to prevent burning. When soft press them through sieve. Boil all until as thick as catsup.

MRS. MAY BELLEVILLE BROWN.

EAST INDIA PICKLE

½ peck green tomatoes
½ peck onions
6 heads cauliflower
1 cup grated horseradish
½ ounce tumeric
½ ounce cinnamon
½ ounce cloves
½ ounce whole black peppers
3 hearts of stalk of celery, cut fine
Vinegar to cover

Slice tomatoes, onions and cauliflower quite small, sprinkle with salt and let stand 24 hours. Drain, and mix with rest of ingredients. Put in kettle, cover with cider vinegar and boil two hours.

MRS. R. A. FELT, Cincinnati, O.

OLIVE OIL PICKLE

100 small cucumbers
12 onions
2 tablespoons celery seed
2 tablespoons white mustard seed
1 cup olive oil
White cider vinegar

Let cucumbers stand in cold water twelve hours, then slice lengthwise, very thin and let stand over night in strong brine. Next morning rinse, place layer onions and cucumbers alternately in jar. Cover all with best white cider vinegar and then pour over all, one cup olive oil.

MRS. ERNEST DRAKE.

MUSTARD PICKLE

1 quart cucumbers, cubed
1 quart pickles, cubed
1 quart onions, cut up
1 quart green tomatoes, cubed
1 cauliflower
4 chopped green peppers
1 cup flour
6 tablespoons ground mustard
1 tablespoon tumeric
2 quarts vinegar
1 cup sugar

Cover chopped ingredients with brine and let stand over night. In morning heat and drain. Mix flour, mustard and tumeric with enough cold vinegar to make thin paste. Bring vinegar to boil with sugar added and stir in other mixtures until it thickens, stirring continuously. Add vegetables and stir well. Seal hot.

MRS. RUTH WILSON SEITZ.

TOMATO KETCHUP

4 quarts strained tomatoes
3 tablespoons black pepper
3 tablespoons salt
2 teaspoons mustard
½ teaspoon cloves
½ teaspoon ginger
1 pint vinegar
½ cup brown sugar

Boil slowly until quantity is reduced one-half.

MRS. W. H. MOORE.

GREEN TOMATO SOY

2 gallons green tomatoes
12 onions (sliced)
1 quart vinegar
1 quart sugar
3 tablespoons salt
1 tablespoon pepper
2 tablespoons mustard
1 tablespoon cloves
1 tablespoon allspice

Boil one and one-half hours, stirring frequently. Seal in glass jars when cool.

MRS. H. T. HARVEY.

WATERMELON PICKLE

Watermelon rinds
1 teaspoon alum; water
1 pint vinegar
2 pints sugar
Stick cinnamon
Whole cloves

To one gallon rinds, add alum and water. Let stand over night, drain, boil in clear water until tender, drain, add syrup and spices and cook until syrup is thick.

MRS. A. L. WILSON.

FRENCH PICKLE

1 peck green tomatoes
6 large onions
1 cup salt
1 quart vinegar; 2 quarts water for boiling
4 quarts vinegar
2 pounds brown sugar
½ pound white mustard seed
2 tablespoons ground allspice
2 tablespoons ground cinnamon
2 tablespoons ground cloves
2 tablespoons ground ginger
2 tablespoons ground mustard

Slice tomatoes and onions, cover with salt and let stand over night. Drain in morning and boil in vinegar and water for fifteen minutes, drain again and add other ingredients and boil fifteen minutes.

MRS. MAY BELLEVILLE BROWN.

SPICED CUCUMBER PICKLE

1 quart pickles
2 tablespoons white mustard seed
2 teaspoons salt
½ cup white sugar
1½ cups white vinegar

Slice pickles thin, put in quart jar and add salt and seed. Boil sugar and vinegar and when cold pour over contents of jar. Quantity given for one jar.

MRS. H. S. FELT.

CHILI SAUCE

30 ripe tomatoes
10 onions
8 red peppers
5 cups vinegar
5 teaspoons salt
10 tablespoons sugar

Peel and chop tomatoes. Chop onions and peppers, add other ingredients and cook one hour or longer if wanted a little thicker.

MRS. A. M. CAMPBELL, JR.

CHOW-CHOW

2 quarts green tomatoes
2 quarts cabbage
1 quart onions
1 tablespoon black pepper
2 tablespoons ginger
Celery seed
2 cups light brown sugar
Vinegar to cover

Chop tomatoes coarsely and cabbage very fine and soak in salt water over night, pour off water, add onions chopped and rest of ingredients. Boil until tomatoes are tender and can.

MRS. M. L. MITCHELL.

MANGO RELISH

1 dozen red mangoes
1 dozen green mangoes
15 large onions
1 quart vinegar
2 cups brown sugar
1 tablespoon salt
1 tablespoon celery seed

Chop onions fine. Pour boiling water over onions and mangoes and let stand five minutes. Drain, pour on more boiling water and let stand ten minutes and drain. Heat other ingredients to boiling point and add to peppers and onions, boil five minutes and bottle.

MRS. C. H. HARNE.

SLICED PICKLE

200 cucumbers
24 green peppers
20 onions
1½ gallons cider vinegar
2 cups sugar
Few whole cloves
Few black peppers
15c mustard and celery seed
4 ounces ginger
2 tablespoons horseradish
5c tumeric

Boil sugar and spices. Slice other ingredients, then sprinkle with salt. In two hours drain and add to sugar and spices, let all boil together again and seal.

MRS. GEO. F. WARREN.

BEET PICKLES

Beets
1 cup vinegar
½ cup water
½ cup sugar
¼ teaspoon salt

Cook beets, put in dish to cool; peel and slice. Heat other ingredients and pour over beets.

MRS. PEARL RIPKE WEISS.

RIPE TOMATO RELISH (Uncooked)

1 peck ripe tomatoes
4 large green peppers
9 onions
3 heads celery
1 cup salt
4 cups vinegar
1 cup white mustard seed
2 pounds brown sugar

Chop tomatoes fine and drain over night, add other ingredients chopped and spices mixed. Can uncooked.

MRS. O. W. MACGILLIVRAY.

PICKLED BEANS

Green beans
Pepper
Vinegar
Mustard seed
Grated horseradish

String beans and cook in salt water until tender, drain and when cold pack in glass jars, sprinkle lightly with pepper and to each quart add one tablespoon mustard and one of horseradish. Cover with cold vinegar and seal.

MISS ELLA LANGE.

SPICED CHERRIES

Cherries
Spiced vinegar syrup

Select plump cherries and fill jars. Pour over ordinary spiced vinegar used for pickled peaches. Heat and pour over for three mornings, then seal while hot.

Mrs. H. E. Brooks.

SPICED CHERRIES

Seeded cherries
Vinegar
Sugar
Cloves
Stick cinnamon

Cover seeded cherries with vinegar, let stand forty-eight hours, drain and add equal amounts of sugar, add spices and let stand forty-eight hours. Put in jars and add fresh vinegar to cover. Do not heat.

Mrs. Wm. S. Huff, Decatur, Ill.

GREEN TOMATO PICCALILLI

1 peck green tomatoes
1 cup salt
6 onions
1 large head celery
2 cups brown sugar
1 tablespoon white pepper
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon allspice
1 tablespoon mustard
2 quarts sharp vinegar

Chop tomatoes, mix with salt and let stand over night. Drain, chop celery and onions, mix sugar and spices and place in porcelain kettle a layer each of tomatoes, onions, celery and spices until all are used. Cover with vinegar and cook slowly all day. Use more vinegar as needed.

Mrs. G. G. Bailey.

PEPPER RELISH

3 dozen red peppers
3 dozen green peppers
3 large onions
1 pint vinegar
4 tablespoons salt
5 cups brown sugar
1 table-cup chile peppers

Pour boiling water over peppers and onions, let stand five minutes, drain, add other ingredients and cook thirty minutes.

Mrs. C. H. Gawthrop.

SWEET CUCUMBER PICKLES

100 small cucumbers, uniform, not more than 3 inches long
Vinegar to cover
1 ounce white mustard seed
1 ounce cloves
1 tablespoon salt
1 cup sugar
2 red peppers (cut up)

Put cucumbers in salt brine over night, then scald with boiling water as many times as are needed to freshen them. Dry with towel and when cold place in kettle with vinegar to cover. Put spices in bags, scald slowly and when vinegar is boiling hot they are ready to put away. Place in bottom of the jar in which they are put away in, piece of alum the size of walnut and some horseradish root.

MRS. MARGARET C. HULL.

SPICED FIGS

12 pounds figs
4 pounds sugar
1 quart vinegar
1 ounce cinnamon
1 ounce cloves

Soak figs in lime water one hour, rub dry. Put spices in bag and boil all until fruit is tender and syrup is thick.

MISS ELLA LANGE.

GREEN TOMATO PICKLE

1 peck green tomatoes
12 medium sized onions
2 cauliflowers
3 green peppers
1 bunch celery
¾ cup salt
2 quarts vinegar
2 pounds sugar
⅔ cup whole spices

Wash the green tomatoes and slice; peel the onions and slice. Separate the cauliflower into small flowerets. Remove the seeds from the green peppers and chop. Wash and dice the celery. Place all in a large preserving kettle in layers, sprinkling each layer with salt. Let stand over night. In the morning drain, add one quart of vinegar and two quarts of water, bring to a boil, and cook fifteen minutes. Drain again. Make a syrup by boiling together for fifteen minutes the other quart of vinegar, the sugar, and the

spices tied in a cheese-cloth bag. Add the pickle, bring to a boil, and can hot. This makes five quarts of pickle.

HELEN S. PORTER.

PICKLED PEARS

Pears
1½ pounds sugar
1 pint vinegar
½ ounce stick cinnamon
¼ ounce cloves

Peel pears leaving stems on. Steam until you can pierce them with fork. Boil other ingredients five minutes and skim. Add pears and boil until syrup thickens. Take pears out and place in jars. Boil syrup five minutes longer and pour over pears. Also good for peaches.

MISS ELLA LANGE.

BEET RELISH

2½ quarts chopped cabbage
2 quarts cooked and chopped beets
4 cups sugar
1 cup horseradish
½ teaspoon red pepper
1 teaspoon salt
Vinegar to cover and do not cook

MRS. W. H. MARSH.

PEPPER HASH

18 large white onions
15 green peppers
15 red peppers
3 teaspoons salt
3 cups sugar
3 cups vinegar

After grinding, pour boiling water over, let stand five minutes, drain and repeat, let stand ten minutes, drain and let cook thirty minutes after boiling begins. Makes four quarts.

MRS. CHAS. BENJAMIN.

WATERMELON PICKLE

Watermelon rinds cut so no green or pink remains. Soak all night in water to which alum is added (a heaping teaspoonful to two gallons of rinds). Drain and boil in clear water until tender. Make syrup of one pint vinegar to one quart sugar, add four ounces ginger root, bruised and tied in bags. Put rinds in syrup and boil until clear.

MRS. MAY BELLEVILLE BROWN.

OLIVE OIL PICKLE

100 small cucumbers, sliced round
½ dozen onions, sliced thin
1 cup salt
1 cup olive oil
1 cup sugar
1 oz. white mustard seed
1 oz. black mustard seed

Add salt to cucumbers and onions, let stand over night. Drain in morning and rinse well. Put in stone jar, add oil, sugar, mustard seed and enough vinegar to cover. Put a weight on to keep them under the liquid. Stir for three mornings.

MRS. J. H. WINTERBOTHAM.

EAST INDIA SAUCE

½ gallon chopped cabbage
½ gallon green tomatoes, chopped
1 dozen mango peppers
½ dozen onions
2 tablespoons mustard
1 tablespoon pepper
1 tablespoon cloves
½ gill salt
1 pound sugar
3 pints cider vinegar

Cook fifteen minutes, stirring frequently.

MRS. FRED D. SHELLABARGER.

INDIA RELISH

1 peck green tomatoes
6 onions
4 green peppers
2 pounds cabbage
1½ cups sugar
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon allspice
Vinegar to cover

Salt tomatoes and cabbage over night, drain, put through meat grinder with onions. Put spices in a bag. Mix all and cook two hours.

MRS. R. A. FELT, Cincinnati, O.

TOMATO RELISH (Uncooked)

1 peck ripe tomatoes
6 ripe mango peppers
6 large onions
2 cups celery chopped
1 tablespoon cinnamon
1 tablespoon mustard
3 cups brown sugar
1 cup grated horseradish
3 cups cider vinegar
2 tablespoons salt

Peel tomatoes, chop, also chop onions and add a little salt and drain. Mix with other ingredients. Will keep indefinitely.

MRS. L. A. WILL.

CANDIES.

POPCORN BALLS

1 pint syrup (yellow Karo)
1 pint sugar
2 tablespoons butter
1 teaspoon vinegar
½ teaspoon soda

Cook until the syrup hardens when dropped into cold water. Remove from fire and add ½ teaspoon of soda dissolved in a tablespoon of hot water. Pour over the corn while hot. This will cover 12 quarts of popped corn.

OLIVE KIMBALL.

RECEPTION STICKS

4 cups sugar
¾ cup water
⅓ cup vinegar
2 tablespoons butter
2 tablespoons vanilla or
1 tablespoon peppermint

Put butter in pan, melt, then add all the ingredients except flavoring. Stir only until dissolved. When it forms a hard ball when dropped in cold water, flavor, pour into buttered plates, cool and pull. Then roll or twist into small sticks.

MRS. C. J. PECK.

CARAMEL FUDGE

2 cups sugar
½ cup milk
2 level teaspoons butter
1 teaspoon vanilla
Nut meats

Boil together 1½ cups sugar and ½ cup milk. Caramelize the other ½ cup sugar. Add to the other mixture when both are boiling. Cook to the soft ball stage. Add the butter, vanilla and nuts after taking from the fire. Beat until thick and pour into buttered tin.

MRS. J. H. WALKER.

MARSHMALLOW FUDGE

2 cups sugar
3 heaping teaspoons cocoa
1 cup milk
Butter size of walnut
1 teaspoon vanilla

Cook sugar, cocoa and milk until it forms a soft ball when dropped in cold water. Add butter and vanilla. Beat until it thickens. Have pan lined with marshmallows and pour mixture over it.

MRS. S. L. CLARK.

VELVET FUDGE

3 tablespoons butter
3 tablespoons chocolate
3 cups sugar
1 cup milk
1 cup walnuts

Melt butter, add chocolate, sugar and milk. Mix well and cook to soft ball stage. Do not stir. Remove from fire and set aside to cool. After the mixture is cold beat 10 or 15 minutes. Add walnuts finely chopped. This is very creamy and smooth.

OLIVE KIMBALL.

BUTTER SCOTCH

1 cup sugar
¼ cup molasses
1 tablespoon vinegar
2 tablespoons boiling water
½ cup butter

Boil ingredients together, without stirring, to the hard crack stage. Turn into a buttered tin. When slightly cool, mark into squares. A small piece of vanilla bean cooked in mixture will improve it.

MRS. ED. T. JONES.

CREAM CANDY

2 cups sugar
1 cup milk
Butter size of an egg
1 teaspoon vanilla

Cook milk and sugar until it forms a soft ball when dropped in cold water. Remove from fire, add butter and vanilla. Beat until mixture thickens and pour into buttered pans. This is delicious if ½ cup of chopped peanuts are added just before the mixture thickens.

MRS. S. L. CLARK.

PEANUT BRITTLE

2 cups sugar
1 cup shelled peanuts

Shell and chop peanuts. Put sugar in a smooth frying pan, and stir constantly with the bottom of the bowl of a spoon until melted to a golden brown syrup. Remove immediately from fire, stir in the nuts, and pour onto the bottom of a tin. Press into shape with knives and mark into squares.

CAROLINE JONES.

CHOCOLATE CARAMELS

1 cup brown sugar
2 squares chocolate
¼ cup milk or cream
¼ cup butter
¼ cup molasses
2 teaspoons vanilla

Cook all ingredients together except vanilla, having heat moderate after boiling point is reached, and stirring occasionally to prevent scorching. Boil to a soft crack stage. Remove from fire, add vanilla, pour into a buttered tin, and when cool, cut in ¾ inch squares. Wrap in parafine paper.

FLORENCE JONES.

PEPPERMINT DROPS

2 cups sugar
½ cup water
1 teaspoon cream tartar
½ teaspoon essence of peppermint

Boil sugar and water to a soft ball. Then add cream tartar and essence of peppermint. Stir until creamy and drop on oil paper. Can use any fruit coloring desired.

HELEN HOLLY BORST.

MARSHMALLOWS

2 cups sugar
½ cup hot water
1 teaspoon vanilla
2 tablespoons gelatine
½ cup cold water

Soak gelatine in cold water. Cook sugar and hot water nearly to the soft ball stage. Add gelatine, pour into a large bowl and beat until stiff. Add vanilla, beat again, and pour into tin. Let stand until stiff. Cut in strips, pull out of tin, cut in squares and roll in powdered sugar.

MRS. J. F. OLLINGER.

TAFFY

2 cups sugar
¼ cup vinegar
¾ cup water

Boil until it snaps when tested in cold water. Flavor and pour into buttered pan to cool. When cold enough to handle, pull.

LILLIAN M. STEVENSON.

DIVINITY

4 cups sugar
1 cup water
1 cup maple syrup
1 teaspoon lemon juice
3 egg whites
2 cups English walnuts
1 teaspoon vanilla

Boil sugar, water and maple syrup to the soft ball stage. Have egg whites beaten stiff, and gradually pour them over the syrup, beating all the while. When it begins to cool and stiffen, add the chopped nuts and flavoring. Pour into buttered tins, cool and slice. Candied fruits and almonds may be used.

FLORENCE JONES.

BOSTON CREAM CANDY

3 cups sugar
1 cup syrup
1½ cups cream or condensed milk

Cook until soft ball forms when dropped in cold water. Beat as long as can be beaten. Add nuts and fruit or both. Shape in loaf or pour in pan and cut.

EDNA GLUECK PARK.

FOAM O' THE NIGHT

2 cups white sugar
1 teaspoon mapleine
¼ teaspoon cream tartar
½ dozen marshmallows
½ cup water
⅓ cup chopped walnuts
2 egg whites

Boil sugar, water, mapleine and cream tartar until it forms a soft ball in cold water. Add marshmallows cut in small pieces. Cover and let stand on back of stove for five minutes. Pour over the beaten whites of eggs. Beat until light and drop from spoon on oiled paper. Put nuts on top.

MRS. FRED EBERHARDT.

SEA FOAM

2 cups brown sugar
⅔ cup hot water
White of 1 egg

Boil sugar and water until a little dropped in cold water will harden. Beat a little at a time into stiffly beaten white of egg. Continue until spoonful will stand in shape when dropped on oiled paper.

MRS. KARL DAVIS.

PINOCHE

2 cups brown sugar
½ cup milk
4 tablespoons butter
1 cup nuts
Vanilla

Boil sugar, milk and butter until it forms a soft ball in cold water. Remove from fire, add nuts and vanilla and beat until creamy. Put in buttered pans to cool. Cut in squares. Milk may be used instead of butter.

AGNES PATTERSON.

FRENCH FONDANT

2 cups sugar
½ cup rich milk
Pinch of cream tartar

Boil without stirring until it forms soft ball in water. Cool, but do not stir until the hand can be held on the bottom of the pan. Use any flavoring preferred. Stir till firm, then knead and form to any shape. Dip in melted chocolate.

MRS. BRUCE GEMMILL.

FUDGE

1 cup brown sugar
1 cup white sugar
½ cup rich milk
2 squares of chocolate
Pinch of cream tartar

Do not stir while cooking, cool, add flavoring, vanilla and nut meats or cocoanut. Now stir. When firm put in greased pan and allow to harden, then cut in squares.

MRS. BRUCE GEMMILL.

CHOCOLATE CREAMS

2½ cups sugar
1 tablespoon Karo
1 cup hot water
1 egg white
1 teaspoon glycerine
7 drops acetic acid
1 teaspoon vanilla

DIPPING SOLUTION:

1 part parafine
3 parts Bakers' chocolate

Stir sugar and Karo over slow fire until dissolved. When starts to boil add glycerine and acetic acid. Cover and boil 3 or 4 minutes. Remove cover and boil until soft ball stage. Pour in platter and cool, then add beaten white of 1 egg and vanilla. Beat with silver knife to a cream. Form into balls and dip in above solution, which is dissolved in a pan of warm water (not boiling).

MRS. C. H. GAWTHROP.

FONDANT

1 cup sugar
½ cup water
⅛ teaspoon cream tartar

Mix ingredients, stir and heat gradually to boiling point. Boil without stirring to soft ball stage. Wash off sugar from sides of pan with fork wrapped in a cloth and dipped in hot water. Pour onto plate wet with cold water. Cool slightly, then beat until white and creamy. Knead with hands until perfectly smooth. Place in bowl, cover with cloth which has been wrung out of water, but do not let cloth touch the fondant. Cover with heavy paper. Fondant may be kept indefinitely this way, if the cloth covering is dampened occasionally.

FLORENCE JONES.

PUFFED RICE BRITTLE

1 cup sugar
½ cup water
1 teaspoon vinegar
2 tablespoons molasses
1 tablespoon butter
1 teaspoon salt

Boil until it brittles in cold water. Take from fire, stir in ½ package puffed rice, previously crisped in oven. Spread on dish to cool.

MRS. J. J. EBERHARDT.

PEANUT BRITTLE

2 cups sugar
1 cup white syrup
½ cup water
1 pound shelled peanuts
1 teaspoon vanilla
1 tablespoon butter
1 level teaspoon soda

Boil sugar, syrup and water 10 minutes, add peanuts, let cook until it turns light brown color. Stir often. Add vanilla, butter and soda, stir quickly and turn out on slab to cool. Spread very thin.

MRS. P. M. RICHARDSON.

MEMORANDA

MEMORANDA

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We can eat most all the time,
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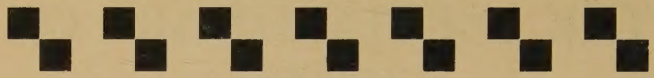

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